



STARTERS

- Smoked salmon pate, whisky jelly, sourdough toast £6.50
Black pudding scotch egg, English mustard £5.50
Soup of the day, crusty bread £5.50
Ham hock & chicken terrine, tarragon mayo, mini gherkins £6.50
Pea, mint & basil arancini cakes, harissa dip, water cress (v) £6.25
Garlic & rosemary baked camembert, caramelised red onion chutney, toasted sourdough (v) £12

BUTCHERS BLOCK

- Calves liver, bacon, crispy shallots, creamy mash, red wine gravy £15
Barnsley lamb chop, creamy mash, spring greens, devilled mushroom sauce £16
Honey & garlic marinated pork chop, cauliflower cheese, sweet potato fries £15.5
Conisbee sirloin steak, triple cooked chips, peppercorn sauce, flat mushroom, water cress £22

MAINS

- Butternut squash, chipotle chilli, avocado, basmati rice (vegan) £13.25
Wild mushroom, brie & wilted spinach Wellington, honey roasted beetroot, watercress (v) £14.50
Langford Estates rainbow trout, crushed bacon new potatoes, garden peas, garlic lemon butter £16
Posh chicken Kiev, champ mash, savoy cabbage, bacon bits £15

CLASSICS

- Plough burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce, pickles, triple cooked chips £14
Steak & Ale pie, triple cooked chips, spring greens, gravy £14.50
Conisbee's Cumberland sausages, creamy mash, onion rings, gravy £13
Beer battered fish, triple-cooked chips, mushy peas, tartare sauce £14.50

SMALL PLATES

- Smaller portion beer-battered fish, triple cooked chips, mushy peas, tartare sauce £8
Mini burger, Monterey jack cheese, shredded lettuce, burger sauce, chips £8
Sausage and mash, onion ring, gravy £8

SIDES

- Creamy mash £4
Triple cooked chips, garlic mayo £4
Sweet potato fries, garlic mayo £5
Mixed leaves £3
Seasonal vegetable £3

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.