



BRUNCH

Available until 2:00pm

- Eggs Benedict: English muffin, smoked bacon, poached eggs, hollandaise sauce £7.50
Eggs Royale: English muffin, smoked salmon, poached eggs, hollandaise sauce £7.50
Crushed avocado, poached eggs, sourdough toast (v) £7.00
Plough 'French Toast': haggis, mature cheddar, egg, mixed leaves, tomato chutney £8.50
Mushroom & cheddar omelette (v) £6.50

STARTERS

- Leek, parsnip & ginger soup, crusty baguette (v) £5.50
Crispy squid, maple glazed new pots, bacon £7.00
Black pudding Scotch Egg, English mustard £6.00
Pickled beetroot & feta salad £7.00
Garlic & rosemary baked camembert, house chutney, toasted sourdough (v) £12.50

CHEF'S DELIGHT

- Lamb & apricot stew, rosemary suet dumpling, seasonal greens £15.50
Slow cooked pork tenderloin, mash, almond tenderstem broccoli, creamy mustard sauce £16.50
Smoked haddock fishcakes, spicy tomato sauce, watercress £16.00
Calves' liver & bacon, crispy shallots, creamy mash, gravy £17.00

MAINS

- Leek crumble, mixed leaves, tomato chutney (v) £15.50
Chestnut mushroom, tomato & quinoa shortcrust pie, triple cooked chips, greens (vegan) £16.50
Surrey Farms Sirloin steak, triple cooked chips, peppercorn sauce, flat mushroom, cress £22.50

CLASSICS

- Plough burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce, pickles, triple cooked chips, red cabbage 'slaw £14.50
Venison, red wine & lentil shortcrust pie, triple cooked chips, seasonal greens, gravy £16.50
Cumberland sausages, creamy mash, onion rings, gravy £13.50
Beer battered fish, triple-cooked chips, mushy peas, tartare sauce £14.75

SMALL PLATES

- Smaller portion beer-battered cod, 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 £3 Triple cooked chips, garlic mayo £4 Sweet Potato Fries £4.50
Seasonal greens £3 Almond tenderstem broccoli £4 Skinny Fries £4.00
Creamed leeks £4 Onion Rings £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.