

THE PLOUGH

Spring Sunday Menu



Sharers & Starters

Meat Grazer Sharer	20.95	Bread & Olives	7.95/13.95	Japanese Vegetable Sushi	10.95
Cured meats, chorizo, Brixworth pâté, olives, hummus, with a selection of fresh breads, cumberland sauce & onion chutney		Hummus, garlic & herb marinated olives, black olive tapenade, olive oil & Italian balsamic (v) For 1 or 2		Edamame bean, pak choi, cucumber salad with a soy, apple & ginger dressing, nori seaweed with wasabi & pickled ginger (v)	
Fish Grazer Sharer	22.95	Duo Of Mackerel	12.95	Textures Of Duck	12.95
Scottish smoked salmon, beetroot & horseradish crème fraîche, homemade mackerel pâté, chilli & lemon king tiger prawns, fresh bread		Blow torched mackerel fillet, smoked pâté, lemon dressed samphire, celery sand, fresh bread & butter		Confit duck leg, smoked breast, orange & mustard dressed watercress, brandy cream parfait with toasted ciabatta	

Roasts and Mains

All roasts are served with roast potatoes, homemade Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy

Roast Loin of Pork	15.95	Roast Topside of Beef	18.95	Roast Leg of Lamb	18.95
Served with crackling, homemade apple sauce		Served with beetroot & horseradish crème fraîche		Served with rosemary, mint sauce	
Mixed Roast	18.95	Nut Roast	15.95		
Pork, beef & lamb with a choice of sauce		Root vegetable, cashew nut, port & orange sauce, vegetarian gravy (v)			
Himalayan Salt-aged Ribeye Steak	30.95	Beer-battered Haddock	16.95		
Portobello mushroom, balsamic glazed vine tomatoes, hand-cut chips & Béarnaise butter		Hand-cut chips, crushed petit pois, pea purée, homemade tartar, lemon juice, salt & vinegar powder			

Pink peppercorn & Jack Daniels sauce, *optional*

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Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef	16.95	Chicken & Bacon Ceasar	16.95	Halloumi	15.95
Smoked cheddar, crispy onions, gherkin & a red onion marmalade		Ceasar dressed cos lettuce, toasted croutons & parmasen fries		Fried halloumi, smooth hummus with a red pepper salsa (v)	
Moving Mountains	15.95	<i>Upgrades</i>			
Plant-based burger, topped with crispy onions, toasted cumin & garlic mayonnaise (v)		Add bacon	2	Sweet potato fries	1.50
		Extra patty	5	Truffle fries	1.50
		Extra chicken breast	4	Loaded fries	2.50

Ciabattas

Tiger King Prawn	15.95	Local Steak	15.95	Smokey Bacon	12.95
Avocado, smoked paprika mayonnaise with dressed salad leaves		Truffle-infused mayonnaise, topped with caramelised red-onion marmalade		Gratinated French brie & cranberry sauce	
Honey Mustard Ham	12.95	Roasted Pepper	12.95		
Mustard mayonnaise & honey dressed baby leaf salad		Hummus, tomato salsa and baby leaf (v)			

Children's Menu

Cheese Burger	8.50	Chicken Nuggets	8.50	Battered Fish Goujons	8.50
Served with Plough fries & homemade coleslaw		Battered chicken strips, with Plough fries and salad		Haddock strips coated in light batter, with Plough fries & peas	

Sides

Olives	4.50	Plough fries	3.50
Tenderstem broccoli	4	Sweet potato fries	3.95
Dressed side salad	2.95	Truffle & parmasen fries	5
Halloumi fries	5.95	Bacon & cheese loaded fries	5

