



THE PLOUGH



Autumn Set menu

2 Courses for £17.00

3 Courses for £24.00

Or just a main for £10.00

Served between 12pm - 2.30 & 5pm - 7pm
Wednesday to Saturday

Starters

Local Brixworth Pate

Served with dressed leaves,
toasted ciabatta & sticky
homemade onion chutney

Bread & Olives

Hummus, garlic & herb
marinated olives, black olive
tapenade, olive oil & Italian
balsamic (v)

Cream of Mushroom Soup

Wild mushrooms, porcini &
truffle croutons, served with
fresh bread and butter (v)

Mains

Slow Cooked Beef Hotpot

New potatoes, seasonal
vegetables & gravy

King Tiger prawn

Avocado, Pak Choi, cucumber,
sweet chilli rice noodles, baby
leaf, norris seaweed & black
sesame

Vegetarian sausages

Buttered mash potato, seasonal
vegetables & vegetarian gravy
(v)

Cumberland sausages

Buttered mash potato, seasonal
vegetables & Caramelised
onion gravy

Beer-battered Haddock

Hand-cut chips, crushed petit
pois, pea purée, homemade
tartar, lemon wedge, salt &
vinegar powder

Ham Egg & Chips

Honey mustard glazed ham,
local free range egg, fries

Dessert

Apple, Pear, Blackberry Crumble

Vanilla custard & vanilla pod
icecream

Hot Fudge Sundae

Vanilla bean ice cream and hot
chocolate brownie, fudge
sauce (ve)

Ice-cream 3 scoops

Vanilla -Chocolate -
Strawberry ripple - Passion
Fruit - Salted caramel -
Pistachio - Vegan vanilla -
Vegan Chocolate orange

