

A decorative illustration of a green leafy branch with several leaves, positioned in the top left corner of the page.

A Warm Welcome

Jim, Jessie and the team welcome you to the Plough, a small family run business striving for perfection, where we have lots to offer. Whether its a family celebration, a business meeting or a romantic night for two we can cater for it all.


Here at The Plough, we strive to accommodate the dietary needs and preferences of all our valued guests. However, please be aware that our menu items may contain or come into contact with common allergens, including but not limited to: milk and dairy products, eggs, wheat and gluten-containing grains, soy, fish and shellfish, peanuts, tree nuts, sesame seeds, mustard and sulphites. While we take precautions to prevent cross-contamination, we cannot guarantee that our dishes are completely free from allergens. Our kitchen handles various ingredients, and there is always a risk of trace amounts of allergens being present in any dish.

If you have a severe allergy or dietary restriction, we strongly advise you to inform our staff before placing your order. Our team will do their best to accommodate your needs and provide you with accurate information about our menu items. However, please note that we cannot guarantee the absence of allergens due to the shared cooking and preparation areas in our kitchen. It is therefore essential for guests with allergies to exercise their own judgment and take necessary precautions when dining with us.

Please note that any modifications or substitutions made to our menu items may alter their allergen content. Therefore, it is crucial to communicate your requirements clearly to our staff to ensure your safety and satisfaction.

We appreciate your understanding and co-operation in helping us provide a safe dining experience for all our guests. If you have any questions or concerns regarding allergens, please feel free to speak with a member of our senior team, who are happy to help.

Thank you for choosing The Plough. We look forward to serving you!

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THE PLOUGH

Sunday Christmas Menu



Christmas Pâté Duo 9.95

Brixworth pâté, whipped duck parfait, Cumberland sauce, pear and ginger chutney, dressed leaves and toast

Spiced Winter Soup 8.95

Pumpkin & butternut squash soup, with cinnamon cream, toasted pumpkin seeds, served with fresh bread and butter (v)

Smoked Fish Trio 11.95

Smoked mackerel mousse, smoked trout, beetroot gravlax, keta pearls, brown bread, watercress

Korean Pork Belly Strips 10.95

Slow roasted belly pork, Korean sticky barbecue glaze, sesame seeds, spicy onion, pak choi & puffed rice

Bread & Olives 7.95/13.95

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

For 1 or 2



Meat Grazer Sharer 20.95

Cured meats, chorizo, Brixworth pâté, olives, hummus, with a selection of fresh breads, Cumberland sauce & onion chutney

Fish Grazer Sharer 22.95

Scottish smoked salmon, beetroot & horseradish crème fraîche, homemade mackerel pâté, chilli & lemon king tiger prawns, fresh bread



Beer-battered Haddock 16.95

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

Himalayan Salt-aged Sirloin 30.95

Roasted portobello mushroom, vine ripened tomatoes, caramelised red onion, hand cut chips & Bernaise butter

Roasted Turkey Crown 19.95

Duck fat & thyme roasted potatoes, honey glazed parsnips, chestnut stuffing, pigs in blankets, cranberry gel & turkey reduction gravy



Roast Loin of Pork 15.95 9.95

Served with crackling, homemade apple sauce

Roast Topside of Beef 18.95 11.95

Served with beetroot & horseradish crème fraîche

Roast Leg of Lamb 18.95 11.95

Served with rosemary, mint sauce

Mixed Roast 18.95 11.95

Pork, beef & lamb with a choice of sauce

Nut Roast 15.95

Root vegetable, cashew nut, port & orange sauce, vegetarian gravy (v)

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



Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef Burger	16.95	Christmas Chicken Burger	16.95	Halloumi Burger	15.95
Smoked cheddar, crispy onions, coleslaw, gherkin & a red onion marmalade		Pigs in blankets, sausage stuffing & cranberry sauce		Homemade hummus with a red pepper salsa & Coleslaw (v)	
Falafel & Spinach Quarter Pounder Burger	15.95	<i>Upgrades</i>			
Plant brioche bun, cumin, & garlic mayo (ve)		Add bacon	2	Sweet potato fries	1.50
		Extra patty	5	Truffle fries	1.50
		Extra chicken breast	4	Loaded fries	2.50

Ciabattas

Served with homemade coleslaw & dressed salad

Christmas Turkey	14.95	Local Steak	15.95	Festive Smokey Bacon	13.95
Sliced turkey, cranberry sauce, pigs in blankets with a gravy dipping pot		Truffle-infused mayonnaise, topped with caramelised red-onion marmalade		Gratinated French brie & cranberry sauce	
Tiger King Prawn	15.95	Roasted Pepper	12.95		
Avocado, smoked paprika mayonnaise with dressed salad leaves		Hummus, tomato salsa and baby leaf (ve)			

Children's Meals

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

Children's Sides

Carrotsticks	2.50
Cucumber sticks	2.50
Baked beans	2.50
Garden peas	2.50

Sides

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



THE PLOUGH

Sunday Christmas Dessert Menu



Sweets

Sticky Toffee Pudding 8.95	Mince Pie Eton Mess 8.95	Ice-cream & Sorbet 2.50
Homemade gingerbread ice-cream, sticky butterscotch served with toffee popcorn	Meringue, whipped cream, mince pie Ice-cream, crushed mince pies & cranberries	Ice-cream Vanilla Chocolate Strawberry Salted caramel Pistachio Passion fruit Vegan vanilla
Affogato Al Caffè 11.95	Cointreau & Chocolate Crème Brûlée 8.95	Sorbet Mango Raspberry Orange
Vanilla pod gelato, homemade shortbread, espresso & Irish cream	Caramelised sugar, Belgian chocolate, shortbread biscuits & chantilly cream	

Mini Festive Treat

Warm Mince Pie 5.95	Hot Fudge Sundae 6.95
Pouring cream	Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)

Cheese

Plough Cheeseboard 11.95
A selection of speciality soft, hard & blue cheese, apple & raisin chutney with celery, grapes & crackers



Coffee & Hot Drinks

Espresso based drinks made with 'Well Roasted' coffee beans, for a rich, chocolaty & full-bodied flavour

Double Espresso 3	Callebaut 60% Hot Choc 3
Americano 3.30	With Cream & Marshmallows +0.80
Cappuccino 3.80	Chai Latte 3.55
Latte 3.65	English Breakfast 1.95
Flat white 3.65	Earl Grey & Cornflower Petals 2.20
Cortado 3.50	Peppermint 2.20
Macchiato 3.50	Green Tea & Japanese Cherry 2.20
Mocha 3.00	Red Berry Crush 2.20
Floater with double cream 3.80	Camomile 2.20
Liqueur coffee with double cream 7.50	

All of our coffees are available as decaffeinated and can be made with either soya or oat milk alternatives.

Our teas are all brewed using loose leaf Brodies Teas, for a fresh, vibrant flavour

