



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!



THE PLOUGH

Spring restaurant 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	

Mains

Duo of Pork	24.95	Sweet Potato & Root Vegetable Massaman Curry	18.95	Pan-fried Sea Bream Fillet	24.95
Slow braised pork belly, pan roasted pork fillet, sage dauphinoise potato terrine, with an apple gel & tenderstem		Chilli, coconut, peanut & spinach, coriander, kaffir & lime with jasmine rice & crispy noodles (v)		Smoked haddock & white wine cream, mini fisherman's pie, fine green beans & asparagus	
Himalayan Salt-aged Ribeye Steak	30.95	Beer-battered Haddock	16.95	Jim's Beef and Guinness Pie	19.95
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		Slowly braised local beef in a crispy tortilla parcel, tenderstem broccoli, roasted new potato, confit garlic & thyme with beef dripping gravy	

Pink peppercorn & Jack Daniels sauce, *optional* 2



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



THE PLOUGH

Spring Dessert Menu



Sweets

Lemon Trio	9.95	Billionaire Shortbread Tartlet	9.95	Honey Crème Brûlée	9.95
Lemon drizzle sponge, Nanny Julie's lemon meringue ice cream, & lemon posset		Caramel sauce, shortbread crumb with a chocolate ganache & Madagascan vanilla pod ice-cream		Shortbread biscuit, bee pollen, caramelised honey, Chantilly cream & fresh berries	
Affogato Al Caffè	11.95	Plough Cheeseboard	11.95	Ice-cream & Sorbet	2.50
Vanilla pod gelato, double espresso & Irish cream		A selection of speciality soft, hard & blue cheese, apple & raisin chutney, with celery, grapes & crackers		Ice-cream - Vanilla Chocolate Strawberry Salted caramel Pistachio Passion fruit Vegan vanilla Vegan chocolate orange	Sorbet - Mango Raspberry

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

