

THE PLOUGH

Valentines menu

2 courses £35.50

4 courses £50.00

5 courses £60.00

SHARING STARTER

Artisan grazing board

Olives, hummus, tapenade, Bread Selection, chutney, tempura battered artichoke & sauces.

Baked French Camembert, honey & rosemary glaze, red onion marmalade, apple & brandy chutney.

Bread Assortment, crostini breadsticks, celery & grapes.

Fish Grazer Sharer

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

£3 SUPPLEMENT FOR SHARERS

Meat Grazer

Cured meat, salami chorizo, Brixworth pate bread selection, olives, dressed leaves chutney & hummus.

STARTER

Wild mushroom and porcini soup, truffle croutons, served with fresh bread and butter (v)

Lobster, pimento & crayfish tail mac & cheese, cheddar Gratin & toasted sourdough.

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



MAIN

Big daddy burger 8oz beef burger, marinated chicken fillet, crispy bacon, loaded fries, homemade coleslaw, massive onion rings & smoked cheddar

8oz Local Ribeye steak, dauphinoise potato terrine, truffle roasted portobello mushroom, vine tomatoes, bernaise butter and Diane sauce
£5 SUPPLIMENT

Pan fried Sea bass fillets, saffron and paprika potatoes, spinach and basil hollandaise. Seared Atlantic scallop, asparagus & greens

Local herb crusted rack o lamb, served with colcannon potatoes with bacon, textures of autumn vegetables, tender stem broccoli red wine jus
£5 SUPPLIMENT

Beer-battered gourmet haddock, tempura tiger prawns, hand-cut chips, crushed petit pois, pea purée, homemade tartar, lemon wedge, salt & vinegar powder

Pad Thai Noodles Baby corn, pack choy, bean sprouts, egg noodles, toasted peanuts, kaffir lime leaf, chilli, ginger & garlic (v)

PLOUGH ASSIETTE OF DESSERTS

*Chantilly cream
Sticky toffee pudding
Gingerbread ice cream
Chocolate creme Brulee
Mini apple crumble
Chocolate brownie
Selection of ice creams and sorbets*
£2 suppliment

DESSERT

Sticky toffee pudding with butterscotch sauce, madagascan vanilla ice cream & popcorn dust.

Chocolate Crème Brûlée, caramelised sugar, Belgian chocolate, shortbread biscuits & chantilly

Local apple & blackcurrant crumble with Blackberry gelato vanilla custard, shortbread crumb

Affogato Vanilla pod gelato Espresso Irish cream

CHEESE

A selection of soft, hard & blue, chutney, celery, crackers and grapes.

