



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.

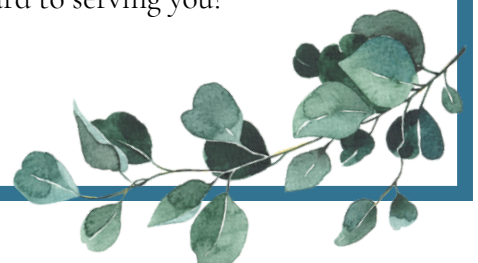
Here at The Plough, we strive to accommodate the dietary needs and preferences of all our valued guests. However, please be aware that our menu items may contain or come into contact with common allergens, including but not limited to: milk and dairy products, eggs, wheat and gluten-containing grains, 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

Summer restaurant Menu



Sharers & Starters

<p>Meat Grazer Sharer 20.95</p> <p>Cured meats, chorizo, Brixworth pâté, olives, hummus, with a selection of fresh breads, cumberland sauce & onion chutney</p>	<p>Bread & Olives 7.95/13.95</p> <p>Hummus, garlic & herb marinated olives, black olive tapenade, olive oil & Italian balsamic (v)</p> <p>For 1 or 2</p>	<p>Chipotle Vegetable Tacos 9.95</p> <p>Guacamole, lime crème fraîche, tomato salsa, crispy tortilla & guindillas chillies (v)</p>
<p>Fish Grazer Sharer 22.95</p> <p>Scottish smoked salmon, beetroot & horseradish crème fraîche, homemade mackerel pâté, chilli & lemon king tiger prawns, fresh bread</p>	<p>Smoked Haddock fishcake 11.95</p> <p>With samphire & chive, poached free range egg, saffron beurre blanc & watercress</p>	<p>Korean Pork Belly Strips 10.95</p> <p>Slow roasted belly pork, Korean sticky barbecue glaze, sesame, spicy onion, pak choi & puffed rice</p>

Salads

<p>Chicken & Bacon Caesar 17.95 9.95</p> <p>Cos lettuce, caesar dressing, parmesan shavings, herb croutons & truffle infused popcorn</p>	<p>Mediterranean Vegetable 15.95 8.95</p> <p>Harissa marinated tomatoes, olives, artichokes, spinach, couscous, hummus & basil, oregano dressing</p>	<p>King Tiger prawn 17.95 9.95</p> <p>Avocado, Pak Choi, cucumber, sweet chilli rice noodles, baby leaf, norris seaweed & black sesame</p>
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Mains

<p>Gressingham Duck Breast 30.95</p> <p>Rossini Truffle & porcini dauphinoise, wild mushrooms, duck parfait crouton, broccoli stems and red wine jus</p>	<p>Stuffed Roasted Red pepper 18.95</p> <p>Moroccan spiced couscous, Harissa tomatoes, tempura, battered artichoke, red pepper coulis and oregano oil (v)</p>	<p>Pan Fried Sea bass 26.95</p> <p>King prawn, pea & asparagus risotto served with edamame spinach, lemon balm, Chardonnay cream velouté</p>
<p>Jim's Beef and Guinness Pie 19.95</p> <p>Slowly braised local beef in a crispy tortilla parcel, tenderstem broccoli, roasted new potato, confit garlic & thyme with beef dripping gravy</p>	<p>Beer-battered Haddock 16.95</p> <p>Hand-cut chips, crushed petit pois, pea purée, homemade tartar, lemon wedge, salt & vinegar powder</p>	<p>Himalayan Salt-aged Ribeye Steak 30.95</p> <p>Served with hand cut seasoned wedges, Bernaise butter, heritage tomato, rocket & Parmesan salad</p>

Pink peppercorn & Jack Daniels sauce, *optional* 2

Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef	16.95	Jerk Spiced Chicken	16.95	Halloumi	15.95
Smoked cheddar, crispy onions, coleslaw, gherkin & a red onion marmalade		Aunt Mae's Hot sauce, coleslaw & blowtorched charred corn		Homemade hummus with a red pepper salsa & Coleslaw (v)	
Falafel & Spinach Quarter Pounder	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

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		Chicken strips coated in a light batter, 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

Summer Dessert Menu



Sweets

Summer Fruit Pudding	8.95	Textures Of Chocolate	9.95	Hot Fudge Sundae	8.95
Summer berry compote, brioche, chantilly cream, berry coulis & blueberry mascarpone		whipped chocolate cheesecake, Belgium sponge, cocoa biscuit crumb, gelato, chocolate shards & chocolate soil		Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)	
Affogato Al Caffè	11.95	Plough Cheeseboard	11.95	Ice-cream & Sorbet	2.50
Vanilla pod gelato, double esspresso & 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
Strawberry Eaton Mess Pavlova	5.95	Filled Churros	6.95		
Fresh strawberries, coulis, blowtorched meringue, whipped chantilly cream & strawberry ripple ice cream		Salted caramel & hazelnut centre with cinnamon sugar & dipping sauce			

Mini desserts

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

