

Kitchen Menu

- STARTERS -

SMOKED HADDOCK AND CRAB FISHCAKE

Spring onions - buttered spinach - saffron beurre blanc. £11.95

WATER CHESTNUT, PAC CHOI AND GREEN LENTIL WON TON PARCELS

Vegan tarragon mayonnaise - lemon mustard vinaigrette. £10.95

SLOW COOKED BEEF RENDANG TACOS

Lime yoghurt - chilli guacamole - guindilla chilli. £10.95

SOFT BOILED QUAIL EGGS

Local asparagus - parma ham - parmesan tuille - truffle mayo - micro herb salad. £11.95

MEAT GRAZER SHARER

Cured meat - chorizo - Brixworth pâté - breads - olives - chutney - hummus. £17.95

BREAD AND OLIVE SHARER (VE)

With hummus - tapenade - oil & balsamic. 1 person: £5.95 or 2 people: £10.95

- MAINS -

8OZ LOCAL RIBEYE STEAK

Béarnaise butter - roasted portobello & tomato gratin - watercress - hand cut chips. £27.95

(Add Jack Daniels or pink peppercorn sauce for £2.95)

ROASTED GRESSINGHAM DUCK BREAST

Pistachio and rosemary crust - dauphinoise potato - spring vegetables - whipped goats curd - beetroot dust. £23.95

PAN FRIED SCOTTISH SALMON

English pea chorizo - edamame - cannellini fricassee - artichoke puree - potted shrimp butter. £20.95

FISH AND CHIPS

Beer battered haddock fillet - crispy capers - hand cut chips - pea puree - homemade chunky tartar - lemon foam. £14.95

JIM'S BEEF AND ALE PIE

Crispy tortilla parcels - roasted root vegetables - mashed potato - veal jus. £14.95

HONEY ROASTED HAM

Free range crispy poached egg - hand cut chips - piccalilli - dressed baby leaf salad. £14.95

PORTABELLO MUSHROOM (VE)

Garlic and porcini béchamel - hazelnut and panko crumb - caramelised chicory - tenderstem broccoli. £15.95

- BURGERS -

All served in a brioche bap with Plough slaw and house fries.
(upgrade to sweet potato fries for £1.25)

ANGUS BEEF

Smoked cheddar - crispy onions - gherkin - red onion marmalade. £13.95

HALLOUMI (V)

Hummus - paprika mayonnaise - roasted peppers. £14.50

MOVING MOUNTAINS (VE)

Plant based vegan burger - toasted cumin and garlic mayonnaise. £13.95

- KIDS MENU -

All served with chips and salad.
£7.95 each

HADDOCK GOUJONS & PEAS

HAM, EGG & CHIPS

CHICKEN NUGGETS

CHEESE BURGER

- CIABATTAS -

All served with dressed leaves and home made coleslaw.

SMOKEY BACON

French brie - cranberry sauce. £10.45

RIB EYE STEAK

Truffle mayo - red onion chutney.
£13.95

ROASTED PEPPER

Hummus - spinach. £10.45

FRENCH BRIE

Cranberry sauce - black seedless grapes. £10.45

- SIDES -

Halloumi fries & sweet chilli dip (v) £4.95

Olives (ve) £3.95

Plough fries (ve) £1.95

Sweet potato fries (ve) £3.95

Salad (ve) £2.95

Plough slaw (v) £1.50

Tenderstem (v, vea) £4.00

Parmesan, truffle & chive fries (v) £4.00

- DESSERTS -

DECONSTRUCTED PEAR CRUMBLE

Flapjack crumb - apple pie ice cream - baby apples - apple gel. £9.50

DARK CHOCOLATE AND RASPBERRY MOUSSE

Cru de cacao - chocolate soil - chantilly - crispy raspberry - cocoa sponge. £9.50

CARAMELISED HONEY AND THYME BRULEE

Vanilla alcohol flambé - shortbread biscuits - flower pollen. £9.95

AFFOGATO (V)

Two scoops of vanilla gelato - butter biscuits - shot of espresso - choose from Irish cream liquor or brandy. £9.95

CHEESE BOARD (V)

Organic Brie (soft), Cropwell Bishop (blue), Black Bomber (cheddar).
Served with crackers - grapes - celery - chutney - quince jelly.
£10.50

SELECTION OF ICE CREAMS AND SORBETS (V)

Please ask your server for flavours. £2 per scoop

THIS MENU IS ONLY AVAILABLE ON WEDNESDAY - SATURDAY. NOT ALL DISHES ARE AVAILABLE ON SUNDAY

V - Vegetarian. VE - Vegan. VEA - Vegan available. Please let a member of staff know if you have any allergies, dietary requirements or intolerances.

Some ingredients are not listed on the menu. A full allergy list can be obtained from our team.

