

Blow torched mackerel fillet - smoked mousse - samphire & watercress - celery salt rosemary focaccia. £12.95

HERITAGE TOMATO CAPRESE (VEA)

Micro basil - Bocconcini mozzarella - basil pana cotta - 5 vear aged balsamic. £11.50

SLOW COOKED BEEF RENDANG TACOS

Lime voghurt - chilli guacamole - guindilla chilli. £10.95

FISH PLATTER

Beetroot gravlax - chilli prawns - smoked mackerel - mackerel mousse - watercress & mustard salad - toasted brown bread - selection of dips. £25.95

MEAT GRAZER SHARER

Cured meat - chorizo - Brixworth pâté - breads - olives - chutney - hummus. £18.95

BREAD AND OLIVE SHARER (VE)

With hummus - tapenade - oil & balsamic. 1 person: £6.50 or 2 people: £11.95

PLEASE ASK FOR OUR WEEKLY SPECIALS

- MAINS -

8OZ LOCAL RIBEYE STEAKBéarnaise butter - roasted portobello & tomato gratin - watercress - hand cut chips. £28.95 (Add Jack Daniels & pink peppercorn sauce for £2.95)

PAN FRIED SEA BASS FILLET
Ponzu & harissa marinated heirloom tomatoes – crab bisque – green onion oil – red pepper. £21.95

ROASTED RUMP OF LAMB

Tagine ratatouille - buttered fine beans - toasted almonds - mint yogurt. £24.95

FISH AND CHIPS

Beer battered haddock fillet - crispy capers -hand cut chips - pea puree - homemade chunky tartar - lemon foam. £15.95

JIM'S BEEF AND ALE PIE
Crispy tortilla parcels – roasted root vegetables – roasted Jersey Royal potatoes – veal jus. £15.95

THE PLOUGHMANS

Honey roasted ham - award winning pork pie - Black bomber cheddar - piccalilli - crispy pickled onion - malted bloomer - celery & apple. £16.95

STUFFED ROASTED PEPPER (VE)

Giant cous cous - tomato & herb compote - creamed baby spinach. £16.50

CHILLI & LEMONGRASS TIGER PRAWN SALAD
Fresh mango - pac choi - edamame beans - carrot - black sesame. £17.95

JERK SPICED CHICKEN SALAD
Charred corn - rice & peas - Aunt May's hot sauce - rainbow coleslaw. £16.95

- 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. £14.50

HALLOUMI (V)

Hummus – paprika mayonnáise – roasted peppers. £14.95

MOVING MOUNTAINS (VE)

Plant based vegan burger - toasted cumin and garlic mayonnaise. £14.50

- KIDS MENU -

All mains served with chips and salad. £8.50 each

HADDOCK GOUJONS & PEAS HAM. EGG & CHIPS **CHICKEN NUGGETS** CHEESE BURGER

- kids dessert -

BROWNIE & ICE CREAM (Dairy & GF) £5.00

- CIABATTAS -

All served with dressed leaves and home made coleslaw.

SMOKEY BACON French brie - cranberry sauce. £12.45

LOCAL STEAK

Truffle mayo - red onion marmalade. £14.95

ROASTED PEPPER (VE)

Hummus - tomato - spinach. £12.45

FRENCH BRIE (V)
Cranberry sauce – black seedless grapes. £12.45

PLOUGH DELI ROLL Salami - gherkins - cos lettuce - nduja spiced mayo. £13.95

- SIDES -

Halloumi fries & sweet chilli dip (v) £4.95 Olives (ve) £4.50 Plough fries (ve) £2.95 Sweet potato fries (ve) £3.95 Salad (ve) £2.95 Plough slaw (v) £2.00 Fine green beans with toasted almonds (v, vea) £4.50 Parmesan, truffle & chive fries (v) £4.00

- DESSERTS -

KEY LIME MOUSSE

Lemon thyme - shortbread oat crumb - mandarin & orange sorbet. £9.50

BELGIAN CHOCOLATE & PRALINE TORTE

Peanut butter & pistachio smoothie -fior di latte gelato. £9.50

VEGAN COCONUT & VANILLA PANACOTTA (VE)

Fresh mango - mango gel - honey granola - vanilla bean ice cream. £9.50

AFFOGATO (V)

Two scoops of vanilla gelato - butter biscuits - shot of espresso - choose from Irish cream liquor or brandy. £10.50

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. £2.50 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.