

*Sunday 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

**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

**- SUNDAY ROASTS -**

All roasts are served with Yorkshire pudding - roast potatoes - gravy & seasonal vegetables

**ROAST LOIN OF PORK**

Crackling - homemade apple sauce. £15.00 (small £9.00)

**ROAST TOPSIDE OF BEEF**

Beetroot & horseradish crème fraîche. £16.00 (small £9.50)

**ROASTED LEG OF LAMB**

Rosemary - garlic - mint sauce. £17.00 (small £10.50)

**MIXED ROAST**

Pork - beef - lamb - choice of sauce. £18.50 (small £10.00)

**CRISP NUTROAST (V)**

Port sauce - vegetarian gravy. £14.00

**- KITCHEN FAVOURITES -**

**FISH AND CHIPS**

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

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.

