

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.

