



# THE PLOUGH

## Sunday Menu

### Starters

**Local Brixworth Pate** 9.95

Served with dressed leaves, toasted ciabatta & sticky homemade onion chutney

**Cream of Wild Mushroom Soup** 9.95

Black truffle oil, porcini powder, fresh butter & herb croutons

**Scottish Smoked Salmon** 11.95

Horseradish creme fraiche, beetroot textures, Dijon dressing, mixed leaves, bread & butter

**Goats Cheese, Poached** 10.95

**Pear & Pecan Tartlet**

Local honey & dressed leaf salad

**Korean Pork Belly Strips**

10.95

Slow roasted belly pork, Korean sticky barbecue glaze, sesame, spicy onion, pak choi & puffed rice

### Sharers

**Meat Grazer Sharer** 20.95

Cured meats, chorizo, Brixworth pâté, olives, hummus, with a selection of fresh breads, cumberland sauce & onion chutney

**Bread & Olives**

7.95/13.95

Hummus, garlic & herb marinated olives, black olive tapenade, olive oil & Italian balsamic (v)

For 1 or 2

### Roasts and Mains

*All roasts are served with roast potatoes, homemade Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy*

**Roast Loin of Pork**

15.95

22.95

Served with crackling, homemade apple sauce

9.95

19.95

13.95

**Roast Leg of Lamb**

**Roast Topside of Beef**

Served with beetroot & horseradish crème fraîche

11.95

Served with rosemary, mint sauce

**Mixed Roast**

20.95

16.95

Pork, beef & lamb with a choice of sauce

12.95

**Nut Roast**

15.95

Root vegetable, cashew nut, port & orange sauce, vegetarian gravy (v)

**Beer-battered Haddock**

16.95

Triple cooked chunky chips, crushed petit pois, homemade tartar, lemon wedge.





## Burgers

Served with Plough fries, tomato, lettuce & red onion

<b>8oz Angus Beef</b>	16.95	<b>Chicken Bacon BBQ Melt</b>	16.95	<b>Halloumi</b>	15.95
Smoked cheddar, crispy onions, coleslaw & a red onion marmalade		Smoked cheddar & BBQ sauce with coleslaw		Homemade hummus with a red pepper salsa & coleslaw (v)	

## Upgrades

Add bacon	2
Extra patty	5
Extra chicken breast	4

Truffle fries 1.50  
Loaded fries 2.50

## Ciabattas

Served with homemade coleslaw & dressed salad

<b>Smoked Salmon</b>	15.95	<b>Local Steak</b>	15.95	<b>Smokey Bacon</b>	12.95
Cream cheese & chives		Truffle-infused mayonnaise, topped with caramelised red onion marmalade		Grilled smoked back bacon, gratinated French brie & cranberry sauce	
<b>Honey Mustard Ham</b>	12.95	<b>Roasted Pepper</b>	12.95		
Mustard mayonnaise & honey dressed baby leaf salad		Hummus, tomato salsa and baby leaf (v)			

## Children's Meals

<b>Cheese Burger</b>	8.50	<b>Chicken Nuggets</b>	8.50	<b>Battered Fish Goujons</b>	8.50
Served with Plough fries & homemade coleslaw		Homemade chicken strips coated in a light batter, with Plough fries and salad		Fresh haddock strips coated in light batter, with Plough fries & peas	

## Childrens Sides

Carrotsticks	2.50
Cucumber sticks	2.50
Baked beans	2.50
Garden peas	2.50

## Sides

<b>Olives</b>	4.50
Tenderstem broccoli	4
Dressed side salad	2.95
Haloumi fries	5.95

Plough fries 3.50  
Truffle & parmasen fries 5  
Bacon & cheese loaded fries 5





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## Dessert Menu

### Sweets

<b>Sticky Toffee Pudding</b> 8.95	<b>Vanilla Bean Crème Brûlée</b> 8.95	<b>Homemade Autumn Crumble</b> 8.95
Homemade gingerbread ice-cream, sticky butterscotch served with toffee popcorn	Caramelised sugar, auntie Julie's stewed fruits, shortbread biscuits & chantilly	Pear, apple & blackcurrant compote, toasted oat crumble, vanilla custard
<b>Affogato Al Caffe</b> 11.95	<b>Plough Cheeseboard</b> 10.95	<b>Ice-cream &amp; Sorbet</b> 2.50
Vanilla pod gelato, homemade shortbread, espresso & 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
<b>Hot Fudge Sundae</b> 5.95		Sorbet - Mango Rasberry

### Mini desserts

<b>Hot Fudge Sundae</b> 5.95
Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)

### 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

