

THE PLOUGH

Valentines menu

SHARING STARTER

Bread & Olives

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

£13.95

Baked French Camembert

Honey & rosemary glaze, red onion marmalade, apple & brandy chutney, bread Assortment, crostini breadsticks, celery & grapes.

£14.95

Fish Grazer Sharer

Scottish smoked salmon, beetroot & horseradish crème fraîche, smoked mackerel fillet, chilli & lemon king tiger prawns, crispy haddock & spring onion fishcake, fresh bread.

£20.95

Meat Grazer

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

£20.95

STARTER

Cream of mushroom soup

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

£9.95

Scottish smoked salmon

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

£11.95

Korean Pork Belly Strips

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

£10.95





MAIN

Local rack of lamb herb crusted

Dauphinoise potato, textures of winter vegetables, red wine jus, tenderstem broccoli.
£29.95

8oz Local Ribeye steak

Jack Daniels sauce, homemade onion rings, chunky chips, cherry vine tomatoes, onion chutney.
£31.95

Pan fried Sea bass fillets

Smoked haddock and chive fishcake, Champagne butter sauce tiger prawns, green beans
£27.95

Goats cheese pear and pecan tartlet

Balsamic glaze, local honey, baby leaf salad, herb croutons.
£18.95

Beer-battered haddock

Triple cooked chunky chips, crushed petit pois, homemade tartar, lemon wedge.
£16.95

Jim's Beef and Guinness Pie

Slowly braised local beef in a crispy tortilla parcel, tenderstem broccoli, roasted new potato, confit garlic & thyme with beef dripping gravy.
£20.55

8oz Angus Beef

Smoked cheddar, crispy onions, coleslaw & a red onion marmalade, Plough fries, tomato, lettuce & red onion
£16.95

DESSERTS

Plough Assiette of desserts

*Sticky toffee pudding, gingerbread ice cream, vanilla creme Brulee,
Mini apple crumble ,chocolate brownie , selection of ice creams and
sorbets*
£21.95

Sticky toffee pudding

*Butterscotch sauce, homemade gingerbread ice cream, toffee
popcorn.*
£8.95

Vanilla Crème Brûlée

*Caramelised sugar, steeped winter fruits shortbread biscuits
& Chantilly*
£8.95

Local apple & blackcurrant crumble

Vanilla custard, shortbread crumb
£8.95

Affogato al caffè

Vanilla pod gelato Espresso Irish cream
£11.95

Plough cheeseboard

*A selection of soft, hard & blue, chutney, celery,crackers and
grapes.*
£10.95