



# THE PLOUGH

## Sunday Menu

### Starters

**Local Brixworth Pate** 9.95

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

**Pea and fresh mint velouté** 9.95

Served with fresh bread and butter, sea salt croutons, and pea shoots.

**Piri piri-seasoned tiger prawns** 11.95

served with a spicy cherry tomato sauce, garlic and herb toasted bruschetta, and fresh lemon and parsley.

**Crispy grilled halloumi** 10.95

glazed with Manuka honey and finished with bee pollen, served with dressed baby leaves, cucumber, spring onion, and oregano.

**Korean Pork Belly Strips** 10.95

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

**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** 16.95

**Small Roast Loin of Pork** 11.50

Served with crackling, homemade apple sauce

**Roast Topside of Beef** 21.95

**Small Roast Topside of beef** 12.50

Served with beetroot & horseradish crème fraîche

**Roast Leg of Lamb** 23.50

**Small Roast Leg of Lamb** 13.95

Served with rosemary, mint sauce

**Mixed Roast** 21.95

**Small Mixed Roast** 13.50

Pork, beef & lamb with a choice of sauce

**Nut Roast** 16.95

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

**Beer-battered Haddock** 16.95

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





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### Burgers

Served with Plough fries, tomato, lettuce & red onion

<b>8oz Angus Beef</b>	<b>16.95</b>	<b>Chicken Bacon BBQ Melt</b>	<b>16.95</b>	<b>Halloumi</b>	<b>15.95</b>
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	Truffle fries	1.50
Extra patty	5	Loaded fries	2.50
Extra chicken breast	4		

### Ciabattas

Served with homemade coleslaw & dressed salad

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

### Salads

<b>Sweet Chilli Tiger Prawn Salad</b>	<b>21.95</b>	<b>Marinated Greek Olive Salad</b>	<b>18.50</b>
King tiger prawns, pak choi, sesame, carrot, puffed rice noodles, and cucumber		Kalamata olives, feta cheese, beef tomatoes, oregano, cucumber, and baby leaves Add halloumi £4	

### Sides

Olives	4.50	Plough fries	3.50
Tenderstem broccoli	4	Truffle & parmasen fries	5
Dressed side salad	2.95	Bacon & cheese loaded fries	5
Halloumi fries	5.95		





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## Dessert Menu

### Sweets

<b>Sticky Toffee Pudding</b>	<b>8.95</b>	<b>Snickers Sundae</b>	<b>8.95</b>	<b>Lemon Trio</b>	<b>8.95</b>
Madagascan Vanilla bean ice-cream, sticky butterscotch served with toffee popcorn		Peanut butter brownie, toasted peanut gelato, warm toffee sauce, whipped cream, Biscoff crumb, and white chocolate ganache		Lemon drizzle cake, silky lemon posset, and Nanny Julie's lemon meringue ice cream, finished with Chantilly cream	
<b>Affogato Al Caffè</b>	<b>11.95</b>	<b>Plough Cheeseboard</b>	<b>10.95</b>	<b>Ice-cream &amp; Sorbet</b>	<b>2.50</b>
Madagascan vanilla bean gelato and buttery shortbread, finished with freshly brewed espresso and Baileys liqueur		A selection of speciality soft, hard & blue cheese, apple & raisin chutney with celery, grapes & crackers		Ice-cream - Sorbet - Vanilla Mango Chocolate Raspberry Strawberry Salted caramel Pistachio Passion fruit Vegan Vanilla Vegan Dark chocolate	

### Coffee & Hot Drinks

*Espresso based drinks made with 'Well Roasted' coffee beans, for a rich, chocolaty & full-bodied flavour*

Double Espresso	3.50	Callebaut 60% Hot Choc	5.00
Americano	3.80	With Cream & Marshmallows	+0.80
Cappuccino	4.30	Chai Latte	3.55
Latte	4.30	English Breakfast	1.95
Flat white	4.00	Earl Grey & Cornflower Petals	2.20
Cortado	4.00	Peppermint	2.20
Macchiato	3.50	Green Tea & Japanese Cherry	2.20
Mocha	5.50	Camomile	2.20
Floater with double cream	4.50		
Liqueur coffee with double cream	8.50		

*Our teas are all brewed using loose leaf Brodies Teas, for a fresh, vibrant flavour*

*All of our coffees are available as decaffeinated and can be made with either soya or oat milk alternatives.*

