



A Warm Welcome

Jim, Jessie and the team welcome you to the Plough, a small family run business striving for perfection, where we have lots to offer. Whether its a family celebration, a business meeting or a romantic night for two we can cater for it all.


Here at The Plough, we strive to accommodate the dietary needs and preferences of all our valued guests. However, please be aware that our menu items may contain or come into contact with common allergens, including but not limited to: milk and dairy products, eggs, wheat and gluten-containing grains, soy, fish and shellfish, peanuts, tree nuts, sesame seeds, mustard and sulphites. While we take precautions to prevent cross-contamination, we cannot guarantee that our dishes are completely free from allergens. Our kitchen handles various ingredients, and there is always a risk of trace amounts of allergens being present in any dish.

If you have a severe allergy or dietary restriction, we strongly advise you to inform our staff before placing your order. Our team will do their best to accommodate your needs and provide you with accurate information about our menu items. However, please note that we cannot guarantee the absence of allergens due to the shared cooking and preparation areas in our kitchen. It is therefore essential for guests with allergies to exercise their own judgment and take necessary precautions when dining with us.

Please note that any modifications or substitutions made to our menu items may alter their allergen content. Therefore, it is crucial to communicate your requirements clearly to our staff to ensure your safety and satisfaction.

We appreciate your understanding and co-operation in helping us provide a safe dining experience for all our guests. If you have any questions or concerns regarding allergens, please feel free to speak with a member of our senior team, who are happy to help.

Thank you for choosing The Plough. We look forward to serving you!





THE PLOUGH

Restaurant Menu

Starters

Bread & Olives

7.95/13.95

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

For 1 or 2

Meat Grazer Sharer

20.95

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

Korean Pork Belly Strips

10.95

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

Pea and fresh mint velouté

9.95

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

Crispy grilled halloumi

9.50

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

Piri piri-seasoned tiger prawns

10.95

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

Ciabattas

Served with homemade coleslaw & dressed salad

Prawn Marie rose

15.95

Tiger prawns, Marie rose sauce, mixed leaf salad

Local Steak

15.95

Truffle-infused mayonnaise, topped with caramelised red- onion marmalade

Smokey Bacon

15.95

Grilled smoked back bacon, gratinated French brie & cranberry sauce

Honey Mustard Ham

12.95

Mustard mayonnaise & honey dressed baby leaf salad

Roasted Pepper

12.95

Hummus, tomato salsa and baby leaf (v)





Mains

Pan-Roasted Salmon Fillet 26.95

Pan-roasted Salmon, avocado, pea and spinach cream, herb parmentier pots, seasonal buttered greens, and spring onion oil.

Fish & Chips 18.50

Beer-battered fish, triple-cooked chips, crushed peas, homemade tartare sauce, and fresh lemon wedge.

Jim's Beef & Guinness Pie 21.95

Slowly braised local beef in a crisp tortilla parcel, served with tenderstem broccoli, confit garlic and herb potatoes, and rich beef dripping gravy.

Stir-Fried Vegetable Pad Thai Noodles 21.95

Rice noodles with chilli, ginger and garlic, toasted peanuts, free-range egg, carrot ribbons, and baby corn

Salads

Chicken & Bacon Caesar Salad 19.95

Parmesan, truffle popcorn, cos lettuce, Caesar dressing, and croutons

Sweet Chilli Tiger Prawn Salad 21.95

King tiger prawns, pak choi, sesame, carrot, puffed rice noodles, and cucumber

Marinated Greek olive Salad 18.50

Kalamata olives, feta cheese, beef tomatoes, oregano, cucumber, and baby leaves
Add halloumi £4

Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef 16.95

Smoked cheddar, crispy onions, coleslaw & a red onion marmalade

Chicken Bacon BBQ Melt 16.95

Smoked cheddar & BBQ sauce with coleslaw

Halloumi 15.95

Homemade hummus with a red pepper salsa & coleslaw.

Upgrades

Add bacon	2
Extra patty	5
Extra chicken breast	4
Truffle fries	1.50
Loaded fries	2.50

Sides

Olives	4.50
Tenderstem broccoli	4
Dressed side salad	2.95
Halloumi fries	5.95



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



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A Dessert Menu

Sweets

Sticky Toffee Pudding	8.95	Snickers Sundae	8.95	Lemon Trio	8.95
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	
Affogato Al Caffè	11.95	Plough Cheeseboard	10.95	Ice-cream & Sorbet	2.50
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.





Children's Meals

Mains

Cheese Burger 8.95
Served with Plough fries & homemade coleslaw

Chicken Nuggets 8.95
Homemade chicken strips coated in a light batter, with Plough fries and salad

Ham Egg & Chips 8.95
Honey mustard glazed ham, local free range egg, fries and mixed leaf salad.

Battered Fish Goujons 8.95
Fresh haddock strips coated in light batter, with Plough fries & peas

Sides

Carrotsticks 2.50
Cucumber sticks 2.50

Baked beans 2.50
Garden peas 2.50

Sweets

Ice-cream & Sorbet 2.50

Ice-cream - Vanilla Chocolate Strawberry Salted caramel Pistachio Passion fruit Vegan Vanilla Vegan Dark chocolate	Sorbet - Mango Raspberry
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Chocolate Brownie 6.50
Vanilla bean ice cream, toffee sauce

