



THE PLOUGH

Autumn restaurant Menu



Starters

Bread & Olives 7.95/13.95

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

Cream of Wild Mushroom Soup 9.95

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

Goats Cheese, Poached Pear & Pecan Tartlet 10.95

Local honey & dressed leaf salad

Scottish Smoked Salmon 11.95

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

Mains



Garlic & Thyme Chicken 19.95

Butter fried sauteed chicken
strips with parmesan fries,
dressed watercress and baby
leaf salad

Jim's Beef and Guinness Pie 20.55

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

Beer-battered Haddock 16.95

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

Woburn Estate Venison 29.95

Venison Haunch served with
colcannon potatoes with bacon,
textures of autumn vegetables,
tender stem broccoli red wine
jus

Vegetarian Cumberland 17.95

Sausage & Mash
Creamy mashed potato, autumn
vegetables, red onion
marmalade, crispy onion & rich
gravy

Pan Fried Seabass Fillet 25.95

Grilled tiger prawns, crushed
new potatoes, lobster and
prosecco cream reduction,
buttered greens.





Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef	16.95	Chicken Bacon BBQ Melt	16.95	Halloumi	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	Truffle fries	1.50
Extra chicken breast	4	Loaded fries	2.50



Ciabattas

Served with homemade coleslaw & dressed salad

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

Children's Meals

Cheese Burger	8.50	Chicken Nuggets	8.50	Battered Fish Goujons	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

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





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Autumn Dessert Menu

Sweets

Sticky Toffee Pudding 8.95	Vanilla Bean Crème Brûlée 8.95	Homemade Autumn Crumble 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
Affogato Al Caffè 11.95	Plough Cheeseboard 10.95	Ice-cream & Sorbet 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
		Sorbet - Mango Raspberry

Mini desserts

Hot Fudge Sundae 5.95	White Chocolate & Baileys Cheesecake 5.95
Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)	Buttery biscuit crumb, baileys gelato



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

