



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

Served with crackling,
homemade apple sauce 9.95

Roast Topside of Beef 19.95

Served with beetroot &
horseradish crème fraîche 11.95

Roast Leg of Lamb 22.95

Served with rosemary, mint
sauce 13.95

Mixed Roast 20.95

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

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 & 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
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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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

