

SOURDOUGH BREAD BOARD (gf*) virgin olive oil & balsamic glaze	3.90	HOME MARINATED QUEEN OLIVES chillies, garlic, rosemary, lime, olive oil & fresh orange	4.50
SPICED PADRON PEPPERS (v)	4.50	HUMMOUS & FLATBREAD	4.50

STARTERS

CHARGRILLED ASPARAGUS (v*/ve*gf) with goats cheese mousse, crispy parmesan & parma ham crisps	9.90	SOUP OF THE DAY (v/gf*) served with toasted sourdough	7.00
TORCHED MACKEREL (gf) with chicory, sweet pickled rhubarb & chive crème fraîche	8.00	SICILIAN ARANCINI (v/gf) with arrabiata sauce	7.50
CONFIT CHICKEN TERRINE (gf) with sweetcorn purée & charred corn	8.50	STEAK TARTARE (gf) with gherkins, shallots, confit egg yolk & mustard seeds	9.50
PAN SEARED SCALLOPS (gf) with pork belly, cauliflower purée & pickled shimeji mushrooms	13.90	OVEN BAKED CAMEMBERT (v/gf*) with toasted sourdough & red onion jam	10.90

MAINS

BABY MONKFISH TAIL with beetroot gnocchi, tenderstem broccoli & chive beurre blanc	24.00	BREADED SCAMPI with fondant potatoes, baby gem, fennel, peas & cream sauce	17.00
CIDER BRAISED PORK BELLY (gf) with chilli fondant, honey glazed carrot & burnt apple purée	18.90	BEER BATTERED FISH & CHIPS with crushed peas & tartare sauce	16.90
COD FILLET with chorizo and 5 bean cassoulet & chicory	22.00	THE PLOUGH CHEESEBURGER (gf*) topped with onion jam, mayonnaise, gherkin tomato, lettuce, tomato relish & fries (add bacon £1.00)	16.00
DUO OF LAMB (rump & cutlet) (gf*) Moroccan spiced lamb served with potato press, peas & red wine jus	24.50	MOVING MOUNTAIN BURGER (v) 100% plant based burger with halloumi, tomato, lettuce, mayonnaise & fries	14.50
CAULIFLOWER STEAK (ve) with chickpeas, pickled beetroot, carrot, spring onion & toasted almonds	16.00	BREADED CHICKEN BURGER with mayonnaise, tomato, lettuce & fries	15.90
8oz DENHAM VALE FARM RIBEYE (gf) served with chips, roquette & parmesan salad & a pepper sauce	28.00	HANDMADE RAVIOLI (v) with truffle & pecorino cheese, wilted spinach & chive split cream sauce	17.50
CORN FED CHICKEN BREAST (gf) wrapped in parma ham, served with parmesan mash, charred spring onions & baby carrots	19.00		

• pear, walnut & blue cheese salad	4.50	• caesar salad with caesar dressing	4.50	• handcut chips	4.00
• broccoli	4.50	• buttered new potatoes	4.00	• fries	3.50

We separate ingredients, clean down work areas & equipment, however the presence of allergenic ingredients means we cannot guarantee our food & drink are free from these.

Please let us know of any allergies or dietary requirements before you order.

(v) - VEGETARIAN (ve) - VEGAN - (gf) GLUTEN FREE - (*) - CAN BE MADE

Tables of 6 or more will incur a 12.5% service charge, which is distributed directly to our team.

VAT is included at the standard rate.

PLOUGH CALZONE

(folded pizza)

Our pizza dough and tomato base sauce are made daily on site and we use 100% shredded mozzarella

BBQ CHICKEN	mozzarella, chicken, sweetcorn, bacon & bbq sauce	13.50
HOT AMERICAN	tomato, mozzarella, pepperoni, parma ham & jalapeños	13.00
CAPONATA	tomato, mozzarella, aubergine, peppers & black olives (v)	13.00
FUNGHI	tomato, mozzarella, wild mushroom & burrata (v)	12.50
MARGHERITA	tomato, mozzarella, pinenuts, basil & black olives (v)	9.50

SALADS

CHICKEN CAESAR SALAD	lettuce, croutons, anchovies, pancetta & parmesan (gf)	16.00
TUNA NIÇOISE	seared tuna with potato, tomatoes, green beans, olives & egg (gf)	16.50
BURRATA SALAD	with roasted mediterranean vegetables, giant cous cous & pine nut pesto (v/gf)	16.50
PANZANELLA	with heritage tomatoes, croutons & basil (ve/gf)	16.50

SANDWICHES

(available Tuesday to Saturday 12.00-5.00pm)
served on a choice of white or brown bread, fries & salad

• BLT - BACON, COS LETTUCE, TOMATO & MAYONNAISE	10.00	• CORONATION CHICKEN	11.00
• SALMON, CRÈME FRAÎCHE & ROQUETTE	11.00	• HUMMUS, RED PEPPER & PICKLE (ve)	9.00

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Tables of 6 will incur a 12.5% service charge. VAT is included at the standard rate.



 **TOP 50 GASTROPUBS**