

THE PLOUGH

BAR SNACKS/SHARERS

Marinated Olives & Warm Bread, a rustic mix of olives simmered with herbs, garlic & zest.
Served with soft warm bread 8.00

Perfect for sharing

Baked Camembert, topped with caramelized honey-glazed nuts, rosemary, & a drizzle of olive oil. Served with toasted baguette slices 12.95

Perfect for sharing

Spicy Sweet Potato Hummus, Smooth roasted sweet potato blended with chickpeas & aromatic spices, served with crudites 8.95

Halloumi Fries, Breaded halloumi cheese, paired with our house marinara sauce 8.95

Hot Honey Pork Belly Bites, low & slow braised pork belly, coated in a rich hot-honey glaze
Sweet, smoky & irresistibly sticky 8.95

STARTERS

Homemade soup of the day, Served piping hot with white, seeded or malted bread 8.95

Ask your server for today's choice

The Plough's Scotch Egg, Created by our talented chef's using seasonal inspirations 10.50

Ask your server for today's flavours

Creamy Garlic Mushrooms, Seasonal mushrooms sauteed in butter, garlic & cream, served over toasted seeded bloomer 9.95

Chicken Goujons, Breaded chicken fillet served with our rich, homemade aioli 8.95

Traditional Prawn Cocktail, A timeless classic – Atlantic prawns, Marie Rose sauce and a sprinkle of paprika & lemon and a slice of brown bread & butter 9.95

Chinese style Duck Bon Bons, Shredded duck bites with velvety plum sauce 9.50

MAINS

Whitby Scampi, with hand cut chips, garden peas & a pot of classic homemade tartar sauce 15.95

Fish & Chips, Traditional beer battered fish & hand cut chips, served alongside mushy peas & classic chip-shop curry sauce. Comes with bread & butter & our classic homemade tartar sauce 17.50

The Plough's Homemade Pie of the Day, Our signature homemade pie baked fresh each morning.
Served with creamy mashed potatoes, a side of seasonal vegetables & rich gravy 17.95

Classic Beef Lasagne, Layers of rich slow cooked beef ragu, creamy bechamel & melted mozzarella baked until golden. Served with warm garlic bread & dressed mixed leaf salad (ve option available) 17.95

Trio of Butcher's Sausages, A hearty selection of three premium sausages, creamy mashed potatoes & seasonal vegetables (ve option available) 16.95

Mac & Cheese, Creamy, cheesy macaroni, served alongside warm garlic bread & dressed mixed leaf salad 15.95

Hot Honey Pork Belly & Mash, low & slow braised pork belly, coated in a rich hot-honey glaze with creamy mash 16.95

The Plough's Flatbread of Day, With hand cut chips & salad 15.95

Ask your server for today's choice

GRILL

Locally sourced from Green's Butchers, grilled to your liking & served with hand cut chips, garden peas, crispy beer battered onion rings, grilled tomato & sauteed mushrooms

8oz Sirloin 26.95 | **8oz Rump** 24.95

Toppers

Peppercorn sauce 3.00 | **Mushroom & white wine sauce** 3.00

10oz Gammon Steak, Green's Butchers 10oz gammon steak with hand cut chips garden peas and a grilled pineapple ring & sunny side up fried egg 19.95

Green's Butchers Mixed Grill, lamb chop, gammon steak, sirloin, pork chop & sausage served with hand cut chips, garden peas & a fried egg 29.95

Surf & Turf, 8oz succulent sirloin with king prawns flavoured in a rich seasoned butter served with hand cut chips & dressed mixed leaf salad 27.95

THE PLOUGH

BURGERS

Classic Beef Burger, Two homemade beef patties served on a soft brioche bun, with crisp lettuce, melted American cheese, & our signature burger sauce served with skin on fries & beer battered onion rings (ve option available) 17.50

Add bacon for 1.50

Buttermilk Chicken Burger, buttermilk-marinated chicken served in a soft brioche bun with crisp lettuce, mayo & crisp red onion, served with skin on fries & creamy coleslaw 16.50

SANDWICHES

All served with dressed salad, creamy coleslaw & crisps on either white tiger, seeded or malted bloomer

Hand carved ham & rich pease pudding 11.50

Hot roast sandwich of the day 12.50

Prawn Marie Rose 12.50

Aged cheddar & chutney 11.50

Bacon, lettuce & tomato (ve option available) 11.50

Steak & caramelised onion 18.50

SIDES/SAUCES

Peppercorn sauce 3.00

Mushroom & white wine sauce 3.00

Beef dripping gravy 3.00

Dressed mixed salad 4.50

Hand cut chips 4.50

Skin on fries 4.00

Creamy mashed potato 4.50

Beer battered onion rings 5.00

Mac & cheese 6.00

DESSERTS

The Plough's Crumble & Custard, *Ask your server for today's choice* (ve option available) 9.95

Sticky Toffee Pudding, served with a choice of custard or ice cream 9.95

The Plough's Homemade Cheesecake, *Ask your server for today's choice* 9.95

Indulgent Chocolate Brownie, served with a choice of custard or ice cream 8.95

White Chocolate & Raspberry Crème Brulee 9.95

Ice Cream Selection, Vanilla, Chocolate, Strawberry 5.95

*We have a great range of hot drinks.
Ask a member of our team to see what's available.*

Please talk to us if you have a food allergy, intolerance or coeliac disease. When we prepare food in our pub kitchen, we handle all allergens so we can't guarantee the food is allergen free. We don't claim to be a 'free from' restaurant but tell us your specific allergen requirement and we will check everything and take extra care with your meal.

To enquire about allergens please speak to a member of the team

(v) Suitable for vegetarians (ve) Suitable for vegans