

THE PLOUGH SUNDAY MENU

February Sunday Lunch

STARTERS

Soup of the Day, Croutons, Country Loaf	£6
Panko King Prawns, Pickled Carrot, Katsu Sauce	£8
Pan Seared Isle of Mull Scallops, Garlic Veloute	£12
Chicken and Duck Liver Pate, Apricot and Orange Chutney, Crostini	£7
Pressed Pork Belly and Black Pudding Fritter, Parsnip Puree, Apple Crisp, Sauerkraut, Jus	£7
Crispy Soft Set Free Range Egg, Wholegrain Mustard Cream	£6
Panko Breaded Camembert Wedges, Caramelised Red Onion Jam	£6
Sautéed Mushrooms, Garlic Cream, Toasted Ciabatta	£6

MAINS

Staffordshire Beef Sirloin, Yorkshire Pudding, Traditional Garnish, Gravy	£16
Slow Cooked Lamb Shank, Traditional Garnish, Mint Gravy	£18
Roast Packington Pork, Sage and Onion Stuffing, Traditional Garnish, Gravy	£14
Free Range Half Roast Chicken, Traditional Garnish, Sage and Onion Stuffing	£15
Cider Braised Gammon, Traditional Garnish, Gravy	£14
Katsu Chicken Burger, Fresh Slaw Coriander Mayo, Katsu dipping Sauce, Skin on Fries	£14
Tandoori Cod Loin, Masala Sauce, Onion Bhaji, Coconut and Coriander Rice, Naan Bread	£18
Pan Seared Sea Bass Fillet, Crushed New Potatoes, Samphire, Crayfish Butter	£16
Winter Vegetable Wellington, Fondant Potato, Cranberry Jus	£14
Thai Green Vegetable Curry, Sticky Jasmine Rice, Naan Bread	£13

SIDES £3.50 each

Cauliflower Cheese, French Fries, Greek Salad, Mixed Salad

We pride ourselves on using fresh, locally sourced produce, prepared to the highest standards.

Please allow a minimum of 25 minutes for your order to be served if not ordering a starter.

ⓧ Vegetarian. All items may contain allergens. Please make your server aware of any food allergies or dietary restrictions.

We cannot guarantee that all our dishes are free from bones or nuts. An optional service charge of 10% will be added to parties of eight people or more.

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DESSERTS

Cinnamon Crème Brulee, Gingerbread Biscuit	£6
Rocky Road Brownie, Vanilla Ice Cream, Chocolate Sauce	£6.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	£6.50
Lemon Cheesecake, Pouring Cream	£7
Bread and Butter Pudding, Vanilla Custard	£6
Trio of Ice Creams	£5
Selection of Four Cheeses, Biscuits, Fruit, Chutney	£12

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