

# THE PLOUGH MENU

## February Saturday Night Menu

### STARTERS

Roasted Vine Tomato Soup, Croutons	£6.00
Home Cured Wye Valley Salmon, Beetroot Chutney, Horseradish Cream, Rye Bread	£7.00
Smoked Haddock and Chive Fishcake, Mornay Glaze, Chive Emulsion	£6.50
Pan Seared Isle of Mull Scallops, Garlic Veloute	£12.00
Chicken and Duck Liver Pate, Apricot and Orange Chutney, Crostini	£7.00
Pressed Pork Belly and Black Pudding Fritter, Parsnip Puree, Apple Crisp, Jus	£6.00
Crispy soft Set Free Range Scotch Egg, Wholegrain Mustard Cream	£6.00
Sautéed Mushrooms, Garlic Cream, Toasted Ciabatta	£6.00

### MAINS

Pan Seared Sea Bass Fillet, Citrus Crushed New Potatoes, Samphire, Crayfish Butter Sauce	£17.00
Tandoori Cod Loin, Masala Sauce, Onion Bhaji, Coconut and Coriander Rice Naan Bread	£18.00
Cannon of Lamb, Fondant Potatoes, Green Beans, Minted Pea Puree, Jus	£18.00
Beef Brisket Wellington, Wholegrain Mustard Mash, Kale and Pea Fricassee, Jus	£15.00
Braised Beef Lasagne, Greek Salad, Garlic Ciabatta	£14.00
Jerk Chicken Roulade, Rice and Pea Bon Bons, Pineapple Salsa, Sweetcorn Puree	£16.00
Katsu Chicken Burger, Sweet Curry Sauce, Pickled Carrot, Coleslaw, Skinny Fries	£15.00
10oz Sirloin Steak, Thrice Cooked Chips, Watercress	£22.00
10oz Ribeye Steak, Thrice Cooked Chips, Watercress	£25.00
7oz Fillet Steak, Thrice Cooked Chips, Watercress	£27.00
<b>Steak Sauces Choose from: Peppercorn, Red Wine and Stilton, Diane Sauce (£3)</b>	
Winter Vegetable Wellington, Fondant Potato, Cranberry Jus	£13.50
Thai Green Vegetable Curry, Sticky Jasmine Rice, Naan Bread	£13.00

### SIDES £3.50

Thrice Cooked Chips, French Fries, Sweet Potato Fries, Garlic Mushrooms,  
Market Vegetables, Glazed Carrots and Parsnips, Mixed Salad, Greek 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	£6.00
Rocky Road Brownie, Vanilla Ice Cream, Chocolate Sauce	£6.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	£6.50
Lemon Cheesecake, Meringue, Pouring Cream	£7.00
Bread and Butter Pudding, Vanilla Custard	£6.00
Trio of Ice Creams	£5.50
Selection of Cheeses, Biscuits, Fruit, Chutney	£12.00

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