

SANDWICHES

SERVED 12 - 3PM, MONDAY - SATURDAY

All of our Sandwiches are served with Fries and Salad Garnish.
Gluten-Free Sandwiches are available on request.

Home Cured Salmon and Cream Cheese Ciabatta	9.00	Sirloin Steak Ciabatta	9.00
		Caramelised Red Onion Jam	
Prawn and Marie Rose Ciabatta	8.00	Caprese Ciabatta 	8.00
		Buffalo Mozzarella, Tomatoes, Pesto	
Breaded Haddock Fish Finger Sandwich	8.50	Honey Roast Ham, Cheese and Pickle Ciabatta	8.00
Bacon, Lettuce and Tomato Ciabatta	8.00	The Plough at Shenstone's 'Ciabatta of the Day'	Market Price

PIZZA HOUR

5.30 – 6.30pm
Monday to Friday

Receive a complimentary drink*
when you order one of our delicious homemade pizzas

*Choose from a 175ml glass of house wine, a pint of any draught beer, lager or cider, or a soft drink of your choice.

THE PLOUGH
—AT SHENSTONE—



follow us on



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

 Vegan.  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. Unfortunately, it is not possible to guarantee that our busy kitchen is completely free of allergens or that our vegan friendly products have not been processed in a facility that uses animal products or comes into contact with any animal products.

An optional service charge of 10% will be added to parties of eight people or more.

THE PLOUGH
—AT SHENSTONE—



STARTERS

Soup of the Day 5.00
Croutons

Smoked Haddock and Chive Fishcake 6.50
Mornay Glaze, Chive Emulsion

Home Cured Wye Valley Salmon 7.50
Beetroot Chutney, Horseradish Cream,
Rye Bread

Panko King Prawns 8.00
Pickled Carrot Salad, Katsu Sauce

Pan Seared Isle of Mull Scallops 12.00
Garlic Velouté

Chicken and Duck Liver Pâté 7.00
Apricot and Orange Chutney, Crostini

Crispy Soft Set Free Range Scotch Egg 6.00
Wholegrain Mustard Cream

**Pressed Pork Belly and
Black Pudding Fritter** 6.50
Apple Crisp, Parsnip Purée, Jus

Panko Breaded Camembert Wedges 6.50
Caramelised Red Onion Jam

Sautéed Mushrooms 6.00
Garlic Cream, Toasted Ciabatta

SHARING PLATTERS

Rustic Bread, Olives, Oils 6.50

Garlic Pizza Bread 6.50

Fisherman's Board 25.00
Smoked Haddock Fishcakes,
Panko King Prawns, Home Cured Salmon,
Salt and Pepper Squid, Sweet Chilli Sauce,
Katsu Sauce, Rye Bread

Ploughman's Sharing Platter 25.00
Crispy Soft Set Scotch Egg,
Chicken and Duck Liver Pâté,
Cider Braised Ham, Cheddar Cheese,
Beetroot and Red Onion Chutney,
Apple, Celery, Crusty Bread

Baked Whole Camembert 14.00
Caramelised Red Onion Jam,
Warm Rustic Bread

PIZZAS

All of our Homemade Pizzas are topped with Mozzarella and Homemade Tomato Sauce.
Gluten-Free Pizzas are available on request.

Margherita 11.00

Katsu Crispy Chicken 13.00
Crispy Chicken, Coriander,
Pickled Carrots, Sweet Curry Base

Ham, Mushroom, Pineapple 13.00

BBQ Beef Brisket 13.00
Peppers, Chilli, BBQ Base

Pepperoni 13.00

Lamb Kofta 14.00
Pickled Cucumber, Tzatziki, Mint,
Sweet Chilli Tomato Base

Caprese 12.00
Buffalo Mozzarella, Tomatoes, Pesto

VEGAN

STARTERS

Tomato Bruschetta 6.00

Sweetcorn Fritters 6.00
Kale Crisps, Sweet Chilli Dip

Mushroom Falafel 6.00
Roasted Garlic Hummus Dip

MAINS

Winter Vegetable Risotto 13.00

Beetroot and Kale Burger 12.00
Beetroot Chutney, Skin on Fries

Thai Green Vegetable Curry 13.00
Sticky Jasmine Rice, Naan Bread

MAINS

Pan Seared Sea Bass Fillet 17.00
Crushed Citrus New Potatoes,
Samphire, Crayfish Butter Sauce

Tandoori Cod Loin 18.00
Masala Sauce, Onion Bhaji,
Coconut and Coriander Rice, Naan Bread

Holden's Ale Battered Fish and Chips 13.50
Mushy Peas, Katsu Sauce

Fisherman's Pie 16.00
Panache of Green Vegetables

Classic Chicken Caesar Salad 13.00
Gem Lettuce, Anchovies, Croutons, Parmesan

**Goats' Cheese and Roasted
Red Pepper Salad** 13.00
Rocket, Red Onion, Tomato, Herb Vinaigrette

Cannon of Lamb 22.00
Fondant Potatoes, Green Beans,
Minted Pea Purée, Jus

Beef Brisket Wellington 15.00
Wholegrain Mustard Mash,
Kale and Pea Fricassee

Braised Beef Lasagne 14.00
Greek Salad, Garlic Ciabatta

Black Country Butcher's Faggots 13.00
Thrice Cooked Chips, Mushy Peas, Gravy

Winter Vegetable Wellington 13.50
Fondant Potatoes, Cranberry Jus

Jerk Chicken Roulade 16.00
Rice and Pea Bon Bons,
Pineapple Salsa, Sweetcorn Purée

BURGERS

100% Rump Steak Burger 13.00
Mature Cheddar, Sweet Cured Bacon,
Skin on Fries

Free Range Katsu Chicken Fillet Burger 14.00
Fresh Slaw, Coriander Mayo,
Katsu Sauce, Skin on Fries

Minted Lamb Burger 14.00
Tzatziki, Cucumber Salad, Skin on Fries

Cajun Spiced Hake Burger 15.00
Tzatziki, Mixed Salad, Skin on Fries

Halloumi Burger 13.00
Jerk Spice or Plain, Sticky Chilli Sauce,
Skin on Fries

Upgrade your Skin on Fries
to Sweet Potato Fries 1.00

SIDES

3.50 each

Thrice Cooked Chips | Skin on Fries

Sweet Potato Fries | Baby New Potatoes

Garlic Mushrooms | Seasonal Market Vegetables

Honey Glazed Carrots and Parsnips

Mixed Salad | Greek Salad

GRILLS & STEAKS

All of our Steaks are served with:
Thrice Cooked Chips, Watercress

7oz Fillet Steak 27.00

10oz Rib Eye Steak 25.00

10oz Sirloin Steak 22.00

Steak Sauces 3.00 each

Choose from:
Béarnaise, Peppercorn, Diane,
Red Wine and Stilton

BBQ Glazed Chicken Breast 15.00
Buttered Corn on the Cob,
Fresh Slaw, Skin on Fries

**BBQ Glazed Full Rack of
Packington Pork Ribs** 15.00
Buttered Corn on the Cob,
Fresh Slaw, Skin on Fries