

PLOUGH



SMALLS

Smashed chick pea, burnt sage
butter, toasted hazelnut 5.5

Sticky chicken wings, sesame seeds,
pickled chilli 6.5

Roast Pepper, tomato, oregano
soup, toasted beer sourdough 7.5

Slow cooked pulled lamb
shoulder, chimichurri and
sourdough 6.5

Garlic sautéed tiger prawns,
charred lemon 7.5

Courgette Fritters 5.5 VG

SUNDAY ROASTS

Slow Lincolnshire pork loin, roast red apple sauce 14.5

12 hour slow roasted black treacle cured beef striploin, bone marrow, and
horseradish relish 17

Half lemon & thyme roast corn fed chicken, pig in blanket 14.5

Chestnut mushroom, baby spinach and red pepper wellington, vegetarian gravy
12.5

All served with roasted potatoes, crushed swede and peas, honey roasted carrots and parsnips,

MAINS

PFC burger – buttermilk chicken,
chimichurri mayonnaise, slaw,
fries 15

Beer battered cod, chunky chips,
marrowfat peas, tartar sauce 15

28 days Sirloin steak, Portobello
mushroom, confit cherry tomatoes, wild
rocket, triple cooked chips 21.5

Creole Burger: beetroot and black bean
patty, smoked ketchup, house slaw and
vegan cheese. Served with fries 13

SIDES

House slaw 3

Pigs in Blankets 5.5

Triple cooked chips 3.5 (v)

Baked cauliflower
cheese 5.5

Straw Fries 3.5 (v)

Mac and cheese 3.5

PUDDINGS

Gluten free, vegan brownie, vegan ice cream 5.5

