



## STARTERS

- Spiced pork bonbons, star anise apple sauce £7.00  
Duck liver & port parfait, house chutney, sourdough toast £6.00  
Roasted pepper & tomato soup, crusty bread £5.75  
Black pudding scotch egg, English mustard £5.75  
Sundried tomato, basil & smoked mozzarella arancini cakes, arrabbiata sauce £6.75  
Garlic & rosemary baked camembert, caramelised red onion chutney, toasted sourdough £12.50

## WINTER WARMERS

- Ox cheek & butternut squash stew, rosemary suet dumplings £16.00  
Conisbee's mutton shepherds pie, mature cheddar mash, seasonal greens £16.00  
Slow cooked pork tenderloin, creamy mash, garden peas, wild mushroom sauce £16.00  
Pulled pork mac 'n cheese, bacon crumbs £11.00

## MAINS

- Wild mushroom, leek & Jerusalem artichoke hot pot, seasonal greens (vegan) £14.75  
Butternut squash, brie & wilted spinach wellington, honey roasted beetroot, watercress (v) £14.75  
Smoked haddock supreme, wholegrain mustard mash, wilted spinach, creamy parsley sauce £16  
Posh chicken kiev, champ mash, savoy with bacon bits £15.00

## CLASSICS

- Plough burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce, pickles, triple cooked chips £14.50  
Steak & Ale pie, triple cooked chips, seasonal greens, gravy £15.00  
Conisbee's Cumberland sausages, creamy mash, onion rings, gravy £13.00  
Beer battered fish, triple-cooked chips, mushy peas, tartare sauce £14.75  
Conisbee sirloin steak, triple cooked chips, peppercorn sauce, flat mushroom, water cress £22.50

## SMALL PLATES

- Smaller portion beer-battered cod, triple cooked chips, mushy peas, tartare sauce £8  
Mini burger, Monterey jack cheese, shredded lettuce, burger sauce, chips £8  
Sausage and mash, onion ring, gravy £8

## SIDES

- Creamy mash £3 Triple cooked chips, garlic mayo £4  
Mixed leaves £3 Seasonal greens £3  
Honey roasted beets £3 Sweet potato fries, garlic mayo £4.50  
Onion Rings £3

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.