

BRUNCH & STARTERS

Chef's soup of the day (v) 5	Crushed avocado on toast With a poached egg (v) 6
Creamy macaroni and cheese 6	Spicy chicken wings, served with a BBQ sauce 6
Eggs benedict/ Florentine, poached egg served on a warm muffin topped with ham/spinach(v) 5. 5/4.5	Goats cheese & beetroot puff pastry Parcels (v) 6. 5
Slow braised beef crockets With horseradish cream 6	Sticky BBQ baby back pork ribs 5.5

SHARERS

Ploughman's: English cheddar, cured ham, warm crusty baguette apple & pickles 13	Whole baked Camembert, served with garlic, rosemary, with lightly toasted solders (v)10
Bar board – homemade sausage roll, our very own recipe Scotch egg, pork pie chunky chips & dips 14	

ROASTS

All served with beef-dripping roast potatoes Yorkshire pudding, broccoli, savoy cabbage
Honey roasted carrots & parsnips

Roasted Angus rump of beef & beef Brisket, horseradish cream 15	Crisp shoulder of pork With appel sauce 13	Lemon & thyme Roast chicken with sage & sausage stuffing 13
Trio of meats Rump of beef, shoulder of pork, & lemon chicken 18		Braised shoulder of lamb 14..5

MAINS

The Plough burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 12.5	Aberdeen angus steak & ale pie, served with buttered mashed potato 12	Young's beer-battered cod, chunky chips, peas, & tartar sauce 13
Cumberland sausages, served with Buttered mashed potato & caramelised onion, gravy 10.5	Grilled chicken, & smoked bacon served on mixed leaf salad, with dressing 9..5	Pearl barley butternut & sage risotto 8
Beetroot & fennel burger, cheese Iceberg, Mayo served with fries 10.5	Buttermilk chicken Kiev , with chunky chips & salad 9.5	Aberdeen angus 8oz rump steak with peppercorn sauce onion rings grilled tomato & chunky chips 15

SIDES

Stuffing balls 3	Cauliflower cheese 4..5	Beef dripping roast potatoes 4..5
Yorkshire Pudding 2.5	Mash Potato 3.5	Plough salad 4

PUDDINGS

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



THE PLOUGH

Bramley apple crumble with custard 5..5

Chocolate fudge cake with vanilla ice cream 6..5

British cheese board – choose 1 for £3..5, 2 for £6 or 3
for £8
served with cheddar , Somerset camembert, Devon
Blue,

Sticky toffee pudding vanilla ice cream 5..5

A selection of Jude's dairy ice cream 4..5

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