



Nibbles

Nocellara olives (pb) (v) 5.00

Bar Snacks

Pork & tarragon scotch egg with beer mustard 8.00

Calamari with roasted garlic aioli 9.50

Halloumi fries chilli, mustard & honey dressing (v) 7.50

Chicken Wings

Chicken wings with Korean BBQ sauce 8.95

Buffalo wings with buffalo & truffled blue cheese sauce 8.50

Small Plates/ Starters

Wildfarmed sourdough served warm with whipped salted butter & Guinness butter (v) 5.50

Cornish Monkfish scampi jalapeno, dill mayonnaise 9.00

Smoked salmon pate with crusty bread, pickled mouli & horseradish 10.50

Carrot & coriander soup with pumpkin seed granola (v) 7.00

Cauiflower bhajis with tamarind ketchup & coriander (pb) (v) 7.95

Crispy duck salad with soy honey dressing & sesame seeds 9.50

Pressed beef kebab black garlic & oyster mayonnaise 10.00

Hummus & olives with flatbread (pb) (v) 8.50

Sharers

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 18.00

Mezze board with whipped feta dip, violet artichokes, grilled halloumi, Padron peppers, aubergine dip, crispy stuffed olives, kalamata mezze & grilled flatbreads (v) 22.00



Mains

Slow braised shin of beef beef fat crumb, cavolo nero & beef sauce 25.50

Chicken, leek & oyster mushroom hot pot with cavolo nero 18.95

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 18.95

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips 17.95

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado *(pb) (v)* 2.50

Monkfish curry with basmati rice, flatbread & cucumber salad 21.00

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil *(pb) (v)* 15.00

Curry-baked cauliflower & aubergine salad with spelt, kale, chickpea & cashew nuts *(pb) (v)* 15.00

Caesar salad with bacon, egg, gem lettuce, croutons, Parmesan and anchovies 15.50

Add on

Add on chicken 4.00

Venison suet pudding with braised red cabbage & juniper spiced jus 19.50

Mashed potato *(v)*

Triple-cooked chips *(pb) (v)* 0.74

225g rump steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 25.00

Choose from

Sides

Triple-cooked chips *(pb) (v)* 5.00

Lemon dressed rocket & Grana Padano salad 5.00

Steamed spinach *(pb) (v)* 5.00

Joe Fazey Head Chef



Allergens/Nutrition

For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. *(v)* vegetarian *(pb)* plant based.
Adults need around 2000 Kcal per day

www.ploughnorthfields.co.uk



Order at Table



Puddings

Chocolate fondant served with salted caramel ice cream & caramel popcorn (v) 7.50

Apple, plum & sloe gin crumble with choice of ice cream or custard (pb) (v) 7.95

Served with a choice of custard or ice cream

Vanilla ice cream (v) 2.00 • Custard (v) 2.00

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 8.50

Blackberry & sloe gin trifle (pb) (v) 8.00

Banana split to share with vanilla & salted caramel ice creams, whipped cream, praline, butterscotch and banana (v) 11.00

Baked Basque cheesecake with bitter orange chutney (v) 8.00

Selection of ice-creams by the scoop (v) 2.50

Ice Cream Flavours

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50 •

Coconut (pb) (v) 2.50 • Honeycomb ice cream (v) 2.50

Miniature Puddings

Miniature chocolate brownie (v) 6.00 • **Mini sticky toffee pudding** (v) 6.00

Tea & Coffee

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Mocha (v)

Espresso (v)

Double Espresso (v)

Hot chocolate (v)

Selection of Teas (pb) (v)

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