



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

Small Plates/ Starters

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

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

Cornish Monkfish scampi jalapeno, dill mayonnaise 9.00

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

Crispy duck salad with soy honey dressing & sesame seeds 9.50

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

Sunday Roast

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.00

Roasted porchetta with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 21.50

Nut Roast with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 20.50

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 23.50



Mains

Cumberland sausages with creamed potato, onion & parsley gravy 17.95

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

Sides

Sage & Onion stuffing *(v)* 4.00

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

Steamed spinach *(pb)* *(v)* 5.00

Joe Fazey Head Chef



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

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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

Puddings 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

Baked Basque cheesecake with bitter orange chutney (v) 8.00

Golden Pride & banana sticky toffee pudding with vanilla ice cream (v) 7.50

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 With a hot drink of your choice (v) 6.00

Mini sticky toffee pudding With a hot drink of your choice (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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Allergens/Nutrition

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Order at Table