the
PLOUGH
ELSTREE VILLAGE

NIBBLES

Bread Selection
Served with mixed olives, garlic & herb butter & olive oil (vg)
9.00

Marinated Olives
Black & green olives marinated in spices & olive oil (gf ve)
6.00

Red Pepper Hummus
Served with olives & grilled flat bread (vg)
7.00

SHARERS

Rosemary & Cranberry Camembert
Whole baked camembert served with crudites & toasted artisan bread (vg)
18.00

Roasted Bone Marrow
Served with mini pickles, chimichurri sauce, garlic & herb butter & a selection of artisan breads
18.00

STARTERS

Homemade Celeriac & Truffle Soup
With clementine & rosemary butter & artisan bread (vg, gfm)
8.00

Padron Peppers
Sea salt, lime & smoked paprika (ve, gfm)
8.00

Apricot & Turkey Scotch Egg
Served with piccalilli & wild rocket salad
9.50

Pan Seared Jumbo Prawns
Cooked in a garlic, chilli & herb butter, served with grilled artisan bread & lime
14.00

Barbeque Chicken Wings
Sticky chicken wings with green onions (gf)
11.00

Salmon & Dill Fishcakes
Served with tartare sauce & grilled lemon
9.00

MAINS

Pan Seared Scottish Salmon
With lyonnaise potatoes, baby rainbow carrots, crispy kale & white wine sauce (gf)
24.00

Cider Battered Tilapia
Served with tartar sauce, mushy peas, triple cooked chips & grilled lemon (gf)
22.00

Burrata & Charred Vegetables
Grilled aubergine, courgette, pepper, red lentils & wild rocket salad with lemon dressing (gf vg)
19.00

Sausage & Mash
Chicken & chili sausages with creamy mashed potato, grilled cabbage & gravy
18.00

Beef & Ale Pie
Served with grilled cabbage, creamy mash, & homemade rich gravy
21.00

Confit Duck Leg
With grilled cauliflower & truffle steak, romanesco broccoli, baby rainbow carrots, cranberry sauce & rich gravy
21.00

Wagyu Burger
With burger sauce, ale onions, lettuce, gherkins, Gouda melted cheese & fries
22.00

Tuna Nicoise Salad
Grilled tuna steak, baby gem lettuce, olives, soft-boiled egg & new potatoes (gf)
17.00

Barbeque Chicken Burger
Served with burger sauce, ale onions, lettuce, gherkins, Gouda cheese & fries
21.00

Veggie Burger
Served with burger sauce, lettuce, gherkins, Applewood cheese & fries (ve)
20.00

THE STEAK SELECTION

All our steaks are Australian grain fed meat. Served with roasted tomato, mushroom & chimichurri jesery royals.

10oz Rump Steak
(gf) 28.00

8oz Sirloin Steak
(gf) 29.00

8oz Ribeye Steak
(gf) 32.00

Add Your Choice Of Sauce + £3
Peppercorn Sauce - Chimichurri Sauce - Garlic & Herb Butter

SIDES

Triple Cooked Chips (gf) – 5.50
Skinny Fries (gf) – 5.50
Truffle & Parmesan Fries (gf) - 7.50
Baked Mac 'n' Cheese - 8.00
Tomato, Olive & Green Onion Salad (gf) - 8.00

DESSERTS

Apricot & Pear Crumble - served with vanilla gelato or custard - 9.00

Gelato by Gelarto - three scoops of authentic gelato (gfm) - 8.50

Cookies & Cream Cake - served with cream, mint & strawberries (ve) - 9.00

Sticky Toffee Pudding - with salted caramel sauce & vanilla gelato - 9.00

Treacle Tart - served with fresh mint & strawberries (ve) - 9.00

Artisan Cheese - Ask your server to see our full selection of cheeses

VG - Vegetarian | VE- Vegan | GF - Gluten Free |
Please make staff aware of any food allergies you may have, dishes marked with an M are modifiable for that dietary requirment.

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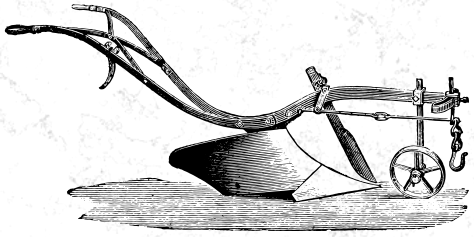
The best pubs have never been just about food and drink, they're about people

At The Plough, we've created a place where great hospitality comes first. Somewhere to gather with family, celebrate with friends, catch up over lunch or settle in for a Sunday roast that lingers long into the afternoon.

Our menus celebrate quality British ingredients, seasonal flavours and classic dishes, prepared with care and served without pretence. We believe good food doesn't need to be complicated—it simply needs to be made well.

As a proudly independent, family-run pub, we're passionate about creating experiences that feel genuine. Every warm welcome, every perfectly poured pint and every plate leaving our kitchen reflects the pride our team takes in what we do.

We're delighted you've chosen to spend your time with us.



On Sundays We Roast

Every Sunday, our chefs serve up a generous selection of slow cooked roast meats, carved fresh to order, alongside all the trimmings and plant-based alternatives. A great British Sunday tradition, and one we take seriously.

Keep Up To Date

Website
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Independent & Family Run Hospitality
www.aimpubs.co.uk

VG - Vegetarian | VE- Vegan | GF - Gluten Free | GFM - Gluten Free Modifiable

Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide

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Sign up to our newsletter for the latest news, events and offers.