the PLOUGH
ELSTREE VILLAGE

SUNDAY MENU

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

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

SUNDAY ROASTS

Our Sunday roasts are prepared by our chefs using the finest ingredients & served with fluffy double egg Yorkshire pudding, garlic & herb roast potatoes, honey roasted roots with celeriac & rich gravy.

The Plough's Beef Roast
28-day dry-aged, marinated with roasting herbs (gfm)
26.00
Best paired with a bottle of our Jaffelin Pinot Noir

The Butcher's Lamb Cut Roast
Marinated with thyme, rosemary & garlic (gfm)
27.00
Best paired with a bottle of our Barbera Appassimento

The Crown Roasted Half Chicken
Marinated in honey, lemon, garlic & roasting herbs (gfm)
24.00
Best paired with a bottle of our Châteauneuf-du-Pape

Wild Mushroom Wellington
Chestnut mushrooms, leek, red lentils & roasting herbs wrapped in golden puff pastry (vg)
23.00
Best paired with a bottle of our Casa Giona Amarone

Sharer Roast For 2
Can't decide? Enjoy all three of our roast meats: beef, lamb & chicken, perfect for two
45.00

SUNDAY SIDES

Roasted Cauliflower & Emmental Cheese - 7.00
Roast Roots, Potatoes, Yorkshire Pudding & Gravy - 8.00
Pigs in Blankets - 8.00

MAINS

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

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

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

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

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

SIDES

Triple Cooked Chips (gf) – 5.50
Skinny Fries (gf) – 5.50
Truffle & Parmesan Fries (gf) - 7.50
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 - 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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ELSTREE VILLAGE

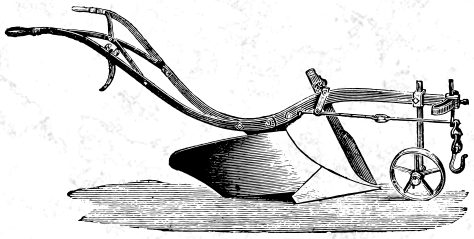
The best pubs have never been just about food and drink, they're about people

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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AIM PUBS

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.