

The Plough Inn

MENU

STARTERS

SMOKED SALMON AND MACKEREL PATE. A creamy smoked mackerel mousse wrapped in Scottish smoked salmon. Served with salad leaf and melba toast. £6.50

BLACK PUDDING STACK. Crispy pan-fried black pudding topped with smoked streaky bacon and a soft poached egg. £6.50

CRISPY BREADED WHITE BAIT. Breaded whitebait served with salad leaf, brown bread and butter and horseradish cream. £6.50

HALLOUMI FRIES. Fried pieces of halloumi served with salad and a citrus mayo dip. £6.00

MAIN COURSES

PIE OF THE DAY. Homemade full shortcrust pie. Served with chips or new potato, seasonal veg and gravy. £14.50

FISH AND CHIPS. Hand battered cod fillet. Served with chips, minted mushy peas and homemade tartar sauce. £12.50

10oz ribeye steak. A locally sourced 10oz ribeye. Served with chips, sautéed mushrooms, grilled tomato, and beer battered onion rings. £22.00

LAMB SHANK. A minted lamb shank served with new potatoes sautéed with red onion marmalade and seasonal veg. £15.00

PLOUGHMANS LUNCH. A traditional ploughman's lunch consisting of baked ham or stilton, strong cheddar cheese, pork pie, celery, crusty bread, and pickles. £13.50

HOMEMADE BEEF BURGER. Handmade beef burger in a brioche bun served with chips, beer battered onion rings and coleslaw. £14.50

JUNGLE CURRY. The chef's secret recipe chicken or king prawn curry. Served with basmati rice and shrimp crackers. £14.00

BAKED AUBERGINE. Oven baked aubergine topped with Greek feta, garlic and chopped parsley. Served with salad and new potatoes. £13.50

DESSERTS

CHEESECAKE OF THE DAY. Served with vanilla ice cream. £7.50

G/F CHOCOLATE BROWNIE. Served with vanilla ice cream. £7.50

BELGIAN WAFFLES. Served with amaretto black cherries and vanilla ice cream. £7.50

AFFAGATTO. £7.50

CHEESEBOARD. Local cheeses, frozen grapes and chutney. £8.50

SELECTION OF ICE CREAMS. 3 scoops £4.50

(dairy free ice cream available)