

Dinner at the Plough

To Start

To share: board of homemade breads, olives balsamic and Homemade tapenade	£5.00
Soup of the evening	£4.95
Filo tartlet filled with creamed roast beetroot, topped with goats cheese in crispy crumb crust	£6.95
Pressed ham hock, and smoked chicken terrine, with a pea mousse and marinated shallot dressing	£7.25
Parmesan crusted parsnip chips, watercress and shallot salad with a Sage dip	£6.25
Smoked salmon and prawn parcel, fine bean and tomato concasse salad with a shallot dressing	£7.65

To Follow

Crispy risotto dice, potato galette topped with slithers of courgette and aubergine, slow roast tomato and a gruyere crust	£12.95
Pan roast breast of gressingham duck, roast winter vegetables, Chateau potato and a cherry and kirsch jus	£16.95
Pan roast breast of corn fed chicken, creamed cabbage and pancetta, Bread sauce and horseradish mash	£14.95
Traditional roast partridge, onion mash and all the usual suspects	£18.95
Griddled Aberdeen Angus 28 day mature Sirloin steak, hand cut chips, Slow roast tomato, field mushroom with garlic butter	£20.95

All our prices include VAT - Gratuities are not included, and are at your discretion

Please ask a member of staff for our vegetarian options of the day.

Some dishes may contain nut products. We do not knowingly use genetically modified food products
All our food is prepared from fresh, so please bear in mind that at busy times there may be a slight delay