

Sunday Lunch At The Plough & Harrow

To Start

To share, board of homemade breads, olives, balsamic and homemade tapenade	£5.00
Curried parsnip soup or a sweet corn and saffron soup	£4.95
Grilled goats cheese tartlet on golden and red roast beetroot with a thyme and honey dressing	£6.95
Parmesan crusted parsnips, watercress and shallot salad with a sage dip	£5.95
Pressed ham hock and smoked chicken terrine with a pea mousse	£6.95
Smoked haddock and organic salmon fish cake with lemon butter and homemade tartar sauce	£6.95

Mains

Roast leg of free range local pork, with apple sauce, spinach and mash, apricot and sage stuffing topped with crackling	£13.95
Roast leg of Cornish lamb, champ, spinach and gravy	£13.95
Pan fried tranche of cod, buttered sliced new potatoes, creamed Savoy cabbage, and grain mustard cream sauce	£13.95
Pan seared escalope of wild sea bass, forest mushrooms, potato galette and spinach with a feve butter sauce	£18.95
Roast rib eye of Aberdeen Angus, 28 day matured beef, roast potatoes, Yorkshire Pudding and gravy with homemade horseradish cream	£14.95
Risotto of roasted winter vegetables, chanterelles, finished with parmesan and truffle oil	£12.95

To Finish

Raspberry and pear trifle	£6.00
Homemade ice creams sprinkled with a Christmas pudding powder and caramel sauce	£6.00
Glass of winter sorbets and salad of fruits	£6.00
Homemade Christmas pudding, custard sauce and cinnamon ice cream	£6.00
Raspberry Eton mess with vanilla ice cream	£6.00
Board of Irish, Scottish, English and Welsh unpasturised farmhouse cheeses served with grapes, biscuits and homemade chutney and quince jelly	£7.95

We are now online at www.theploughandharrow.co.uk

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

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 maybe a slight delay