SPRING MENU

Monday to Friday

12pm to 3pm & 5pm to 8:30pm

Saturday

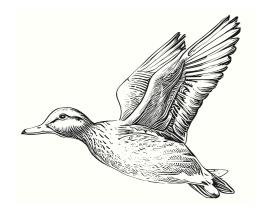
12pm to 9pm

Market menu available every Sunday 12pm to 4:30pm

Dining Monday to Friday lunchtime?

Make sure to have a look at our

Bit More Than a Starter.... Menu



WHATs ON?

The Plough quiz night - every last Tuesday of the month, 8pm

Join us for Steak Night every Wednesday 5pm to 8:30pm

Fish Friday, every Friday, 5pm to 8:30pm

Our First Birthday! 12/04/24

Join us for our first birthday party, Friday 12th April from 6pm, Free glass of fizz, canapés & live music!

Ask a member of our team to see a menu for any of our special evenings!

THIS MENU WAS CREATED BY HEAD CHEF SIMON NURSE



CIABATTAS

All served with skinny fries & slaw Served until 5pm only...

Pan seared steak & mushroom ciabatta; melted Colston Basset stilton, rocket (ga) £12

Battered fish finger ciabatta; chunky tartare, baby gem £11.50

Breaded halloumi ciabatta, tomato relish, rocket (*v*,*ga*) £11

Smoked streaky bacon, somerset brie & cranberry jam *(ga)* £11

BBQ pork belly, apple puree, rocket (ga) £12

Add mini soup or a salad (v,g) £2

STARTER PLATTER

Taste of the Plough platter; Mini soup, Mini battered fish, toasted sourdough, ham hock croquettes, piccalilli salad, BBQ pork belly, caramelised apple, prawn & salmon fishcakes, tomato relish £12.50pp (minimum two people to share)

STARTERS

Soup of the day, toasted local sourdough (va,ga) £6.50

Salmon & prawn fishcakes, tomato relish, rocket. (available as main course with skinny fries) £8.50/£16.50.

BBQ pork belly, caramelised apple, crispy potato straws (g) £8.25

Asparagus, poached egg, hollandaise sauce, shaved parmesan (v,g) £8

Shell-on tiger prawns, garlic & herb butter, toasted sourdough (main course available with skin-on skinny fries) (ga) £9/£18

Ham hock croquettes, piccalilli salad £7.75

Twice cooked wild mushroom souffle, tarragon cream sauce (v) £8

Assorted bread board, olives, butter, olive oil & balsamic (*v*,*ga*,*va*) £5 (+£2*pp*)

Rosemary studded baked camembert, red onion chutney, toasted ciabatta (*v,ga*) £16 (*for two to share*)



PUB CLASSICs

Fish & Chips; Ale battered haddock, skin-on home cut chips, garden pea puree, chunky tartare £16

Add homemade curry sauce £1... you won't regret it

Thick cut Honey & wholegrain mustard roasted ham, hen's egg, skin on home cut chips, dressed salad, pineapple chutney (ga) £15.50

Breaded wholetail scampi, skin-on home cut chips, dressed salad, chunky tartare £14.75

Pie of the day... please see our daily specials £15.50

Breaded halloumi & mushroom burger, tomato relish, baby gem, cajun skinny fries, onion rings, slaw (v) £15

Salmon & prawn fishcakes, tomato relish, rocket. skin-on skinny fries £16.50

SUMMER SALADS

Classic chicken ceaser salad, smoked bacon, garlic croutons, shredded iceberg, anchovies, shaved parmesan (ga) £16.50

Niçoise salad, pan fried salmon fillet, rocket, new potato, green beans, olives, boiled egg, anchovies, tomato, citrus dressing (g) £18.50

MAINs

Chicken supreme, spring cabbage & onion champ potatoes, leek, spinach & wild garlic cream (g) £16.50

Goats cheese, spinach & candied beetroot open ravioli, walnut & balsamic baby onion (v) £16

Pan fried salmon fillet, crushed new potatoes, samphire, white wine cream sauce (g) £18.50

Duo of pork; Roasted pork belly, seared pork tenderloin, dauphinoise potatoes, purple sprouting broccoli, wholegrain mustard sauce (g) £20

Shell-on tiger prawns, garlic & herb butter, toasted sourdough skin-on skinny fries (ga) £18

Duo of Lamb; Pan seared lamb rump, herb crusted lamb shoulder, creamed potatoes, broad bean, pea & asparagus, mint beurre blanc *(ga)* £23.50

Lentil & aubergine moussaka, sauteed new potatoes, tomato & basil sauce (v+,g) £15.50

Please ask to see our specials board showcasing the seasons bests meat & fish dish £m/p

From the GRILL

Pan fried 7oz Heart of rump steak, skinny fries, pub dried tomato, roasted field mushroom, rocket, (ga) £23.50

Pan fried 8oz Sirloin steak, skinny fries, pub dried tomato, roasted field mushroom, rocket, (ga) £25.50

All of our steaks come with a choice of sauce...

The Plough beef burger; smoked bacon, cheddar, tomato relish, gherkin, baby gem, skin-on home cut chips, onion rings, slaw £16

Swap cheddar for stilton 50p,

TREAT YOURSELVES...

Add: Breaded halloumi £4, Fried egg £1, Extra beef patty £5

14oz Chateaubriand for two to share, baby potatoes dauphinoise, buttered French green beans, pub dried tomato, field mushroom *choice of steak sauce...* (g) £27.50pp

SAUCEs

Peppercorn, Stilton, Béarnaise, Red wine, homemade curry sauce (g) £2.50

SIDEs

Skinny fries - Skin-on home cut chips - Side salad - Seasonal greens - Onion rings - Cheesy garlic bread £4.00 per side

Baby potato dauphinoise - Cheesy skin-on chips Purple sprouting broccoli & flaked almonds French green beans - Cabbage & onion champ mash Rocket & parmesan salad
£4.50 per side

Scampi - Salt & pepper squid £6 *per side*

PROUD TO BE LOCAL...

Our produce is fresh & local
Meat - Glenn Lewin - Sileby
Fish - Fish Rich - Nottingham
Fruit & Veg - TheVeg Factor - Barrow Upon Soar

(g) gluten free, (ga) gluten adaptable, (v) vegetarian, (v+) vegan, (va) vegan adaptable Our kitchen uses nuts, please make us aware of any allergens before your food arrives. 100% of the tips go to the staff. Please know all the food is tested for quality, evidenced by the Gaffer!