

SAMPLE SUNDAY MENU

This is a sample Sunday menu, our menu has slight changes weekly

Two Courses £24 Three Courses £30

STARTERS

Soup of the day, toasted local sourdough (va,ga)
Salmon & prawn fishcakes, tomato relish, rocket
Chinese style ribs, pickled vegetable salad, hoisin sauce (g)
Chicken liver pate, ciabatta toasts, red onion marmalade (ga)
Crispy salt & pepper squid, garlic aioli, lemon
Goats cheese oven ravioli, ratatouille, basil & balsamic dressing (main course available)

MAINS

All our roasts are all served with roasted potatoes, honey roasted roots, braised red cabbage, vintage cheddar cauliflower cheese, seasonal vegetables & gravy

Rare Roasted striploin of Derbyshire beef (35 day aged), Yorkshire pudding (ga) (£1.50 supplement)

Duo of pork; pork loin & pork belly, crackling, Lincolnshire sausage stuffing, Bramley apple sauce (ga)

Roasted chicken breast, crispy bacon, Lincolnshire sausage stuffing, bread sauce (ga)

The Plough stack; beef, chicken & pork belly, sausage stuffing, bacon, Yorkshire pudding (ga) (£3 supplement)

Veggie sausage toad in the hole, veggie gravy (v)

Fish & Chips; Ale battered haddock, skin-on home cut chips, garden pea puree, chunky tartare
Breaded wholetail scampi, skin-on home cut chips, dressed salad, chunky tartare
Breaded halloumi & mushroom burger, tomato relish, baby gem, cajun skinny fries, onion rings, slaw (v)
The Plough beef burger; smoked bacon, cheddar, tomato relish, baby gem, onion rings, skin-on home cut chips, slaw (ga)
Pan fried seabass fillets, crushed new potatoes, roasted Mediterranean vegetables, basil & balsamic dressing (g)
Brie, leek, pea & spinach risotto, crispy poached egg (v)

Honey & mustard roasted thick cut ham, hens egg, pineapple chutney, skin on home cut chips, dressed salad (ga) 7oz heart of rump steak, skinny fries, pub dried tomato, field mushroom, rocket, peppercorn sauce (ga) (£5 supplement)

TREAT YOURSELVES....

14oz chateaubriand (35 day aged, Derbyshire), roasted potatoes, Yorkshire puddings, Lincolnshire sausage stuffing, honey roasted roots, braised red cabbage, seasonal greens, gravy (ga) (£10pp supplement)

KIDs£10

Smaller plate roasts: beef, chicken, pork loin or veggie sausages
Mini fish & skinny fries, garden peas 14oz
Kids scampi, skinny fries, garden peas
The Plough's mini burger, cheddar, skinny fries, baked beans

PUDDINGs

Mixed nut parfait, chocolate ganache, caramelised banana (g)
Classic treacle sponge, creamy vanilla custard (v)
Coconut rice pudding, dark rum soaked sultanas (v,g)
Biscoff sundae, biscoff ice cream, biscoff sauce, crushed biscuits (v)
Chocolate orange cheesecake, chocolate sauce, Chantilly cream
Bramley apple crumble, creamy vanilla custard (v,ga)
Selection of 3 scoops Noels ice creams & sorbets (please ask for flavours) (v,g)
Artisan 3 cheeseboard; Croxton manor brie, Colston basset stilton, black bomber cheddar, red onion marmalade, grapes, crackers, celery (£2.50 supplement)