

THE PLOUGH

STARTERS

SMOKED SALMON, PRAWN AND AVOCADO SALAD WITH MARIE ROSE SAUCE

GRILLED FLAT MUSHROOM WITH ROASTED ONIONS, CREAM CHEESE &
PINE NUT CRUST

SEARED STEAK WITH PARMESAN, ROCKET & BALSAMIC VINEGAR

HOMEMADE CHICKEN LIVER PATE, CHUTNEY & TOAST

HOMEMADE SOUP OF THE DAY

MAIN MEALS

PAN ROASTED CHICKEN SUPREME WITH A SWEETCORN PUREE & CRISPY
CHORIZO

MIXED FISH GRILL FRESH FROM THE MARKET WITH FISHCAKE &
PRAWN BISQUE

SLOW ROASTED BELLY OF PORK AND HONEY & MUSTARD MARINATED PORK
FILLET WITH CREAMED SAVOY CABBAGE

WINTER VEGETABLES WITH A ROSEMARY & PARMESAN CRUMBLE

CHARGRILLED RIB EYE STEAK WITH BIGARADE SAUCE
(MUSHROOMS, SHERRY, ORANGE, ONIONS, BACON)

HANDMADE BEETROOT & GOATS CHEESE PIE WITH A WHITE WINE & CREAM
SAUCE

GRILLED SALMON FILLET WITH PESTO & PARMESAN CRUST

PLOUGH BURGER – 1/2LB BEEF BURGER WITH BACON & CHEDDAR WITH
CHIPS, SALAD, ONION RINGS & COLESLAW

SERVED WITH A SELECTION OF VEGETABLES & POTATOES

DESSERTS

STICKY TOFFEE SPONGE WITH CREAM

HONEY, CHOCOLATE & WALNUT TART

SELECTION OF CHEESE, BISCUITS & CHUTNEY

PLOUGH RASPBERRY RIPPLE – PANNA COTTA & RASPBERRY ICE CREAM,
RASPBERRY COULIS & FRESH CREAM

HOMEMADE APPLE & CINNAMON CRUMBLE

TEA OR COFFEE

TWO COURSE £19.50 THREE COURSE £23.50