

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

ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING

SLOW ROASTED BELLY OF PORK WITH APPLE SAUCE

SERVED WITH ROASTED POTATOES & VEGETABLES

HANDMADE CHICKEN & CHORIZO PIE

HOMEMADE MEAT LASAGNE WITH SALAD & GARLIC BREAD

TEMPURA HAKE FILLETS WITH CHIPS & MUSHY PEAS

HOMEMADE VEGETABLE & BEAN CHILLI OR CHILLI CON CARNE WITH RICE,
NACHOS & CHEESE

HANDMADE BEETROOT PIE WITH A WHITE WINE & CREAM SAUCE

GRILLED SALMON FILLET WITH PESTO & PARMESAN CRUST

SERVED WITH A SELECTION OF VEGETABLES, SALAD & 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 £16.95 THREE COURSE £18.95