

HOMEMADE STONEBAKED 12" PIZZA

All our pizzas are thin and crispy with our own tomato & basil sauce and a scattering of mozzarella cheese

Garlic Pizza bread with garlic & parsley butter 🌿	4.50
- Add cheese 🌿	+1.00
Margherita tomato & basil 🌿	7.00
CLASSIC PIZZAS	9.00
VEGETARIAN mushrooms, goats cheese, caramelised red onions, rocket & pesto 🌿	
HAWAIIAN tomato, pineapple & ham hock	
GARLIC CHICKEN fresh chilli, chicken & caramelised onions 🌶️	
SIGNATURE PIZZAS	11.00
TEXAS BBQ pulled chicken, red onion, jalapeño peppers on a BBQ sauce base 🌶️	
RUSTIC CHICKEN pulled chicken, chorizo sausage, sliced tomato, pesto & rocket	

PLOUGH BURGERS £13.00

All our burgers are served on brioche bun with lettuce, beef tomato, red onion, a battered onion ring, & a basket of chips served on a wooden board with a side of tomato relish & house slaw.

The Farmer prime 8oz handmade beef burger topped with smoked bacon & melted cheese	
- Swap for melted Stilton	+1.00
The Rooster southern fried chicken fillet burger topped with cheese, smoked bacon & mayonnaise	
Raging bull prime 8oz handmade hot & spicy beef burger topped with pulled beef, jalapeño peppers, chilli jam & cheese 🌶️	
- Double up any of the above burgers	+4.00
The Allotment Portobello mushroom topped with onion marmalade & melted goats cheese 🌿	10.00
- Upgrade your burger with sweet potato fries	+2.00

🌿 **Suitable for vegetarians** 🌶️ **Contains chilli**

All weights are prior to cooking.

ALLERGENS:

Our kitchen and food-handling procedures are designed to help ensure your health and safety. While we carefully segregate ingredients to avoid possible traces of allergens, we cannot guarantee an allergen-free environment or products. Some of our products may contain traces of peanuts, nuts or gluten.

All fried products are prepared in the same oil as chicken, cheese, fish and products containing gluten.

Should you have concerns about food allergies or intolerances, please speak to our staff before you order any food or drink.

THE PLOUGH SUNDAY MENU

PLATTERS 2 SHARE

Plough Nachos all served with tortilla crisps, sour cream & guacamole 🌿	
- With chilli beef, jalepeno & melted mozzarella 🌶️	12.00
- With pulled chicken, chorizo sausage & melted mozzarella	12.00
- With feta, avocado, jalepeno and spicy tomato salsa 🌿	10.00

SALADS

Lemon & Rosemary chicken with crispy pancetta & avocado salad served with a shallot & caper dressing	12.00
Salmon niçoise salad with cos lettuce, chargrilled new potatoes, boiled egg, green beans, spring onions, radish, rocket, cherry tomatoes and a mustard vinaigrette	13.00

FROM THE GRILL

Our steak is served with roasted tomato, pan fried field mushrooms, homemade battered onion rings & homemade chips

7oz Rump Plough baby steak, best cooked medium	13.00
10oz D-Cut gammon steak topped with fried egg and glazed pineapple served with basket of homemade chips and garden peas	12.50
Choose a sauce: Peppercorn - Diane - Red wine jus - Blue Cheese	+ 2.50
Upgrade to sweet potato fries	+ 2.00

THAI STIR FRY

Stir fried veg, fresh garlic, chilli, coriander, rice noodles, Thai spices, soy & ginger dressing, topped with cashew nuts 🌿🌶️	11.00
- Add slow cooked pork	+2.00
- Add pan-fried seabass	+3.00

SANDWICHES ALL SERVED WITH HOUSE COLESLAW, TORTILLA CHIPS AND HOUSE SALAD

Panfried steak with stilton & caramelised onions on toasted ciabatta with a side of homemade chips	8.50
Chicken tikka with lettuce served on a baguette	7.00
Ham hock & melted Swiss cheese with tomato chutney on toasted ciabatta	7.00
Fish finger & homemade chips with house tartare sauce on wholemeal bread	7.00
Egg mayonnaise with rocket on wholemeal bread 🌿	6.00

SIDE ORDERS

Sweet potato fries	4.00	Homemade chips	3.00	Yorkshire pudding	1.00
Mixed vegetables	3.00	Onion rings	2.50	Roast potatoes	2.50
Mashed potato	2.50	New potatoes	3.00		

STARTERS

Chef's homemade soup of the day with a selection of breads	5.00
Plough's signature chicken goujons resting on dressed leaves with sweet chilli dip	6.50
Ham hock & pea risotto with parmesan shavings and truffle oil	6.50
Grilled black pudding bubble & squeak mash with a poached egg, drizzled with wholegrain mustard sauce	6.50
Mushroom & tarragon patè served with toasted bread, tomato & red pepper chutney	6.00
Thai salmon & prawn fish cake on an Asian salad with lime & ginger dressing	6.50

ROAST / MAINS

CHOOSE ANY STARTER, DESSERT OR BOTH

Crown of turkey	1 Course - 10	2 Courses - 13	3 Courses - 16
Honey roast ham	1 Course - 10	2 Courses - 13	3 Courses - 16
Roast beef	1 Course - 12	2 Courses - 15	3 Courses - 18
Nut roast 🌿	1 Course - 10	2 Courses - 13	3 Courses - 16

Sweet potato, lentil & spinach curry with basmati rice, poppadum, natural yoghurt dip & mango chutney 🌿	10.00
Welsh cask ale battered haddock served with homemade chips, mushy peas & house tartare sauce	12.00
The Plough "pie of the day" served with chips and mushy peas	12.00
Duo of chicken breast pan-fried in sage & garlic, stuffed with spinach & wild mushrooms, with celeriac mash, wild mushroom sauce & seasonal greens	14.00

DESSERTS

Chef's own steamed chocolate sponge pudding with rich chocolate sauce & toffee fudge ice cream	5.50
Spiced plum & ginger crumble served with homemade vanilla custard	
Raspberry & Baileys crème brûlée served with mixed berries & homemade shortbread biscuit	
Lemon meringue roulade with fresh berries, Chantilly cream & raspberry ripple ice cream	
Naughty caramel sundae homemade brownie, shortbread biscuit, fresh strawberries, caramel sauce, salted caramel, ice cream & fresh cream	

CHILDREN'S MENU

1 COURSE - 5.00

2 COURSES - 7.00

MAINS

Homemade chicken chunks , beans & chips or mash
Baby pork sausages , mash & gravy
fish goujons , peas & chips
6" homemade pizza with cheese and 2 toppings
Roast: Turkey, ham or mixed with all the trimmings

DESSERTS

Steamed chocolate sponge with chocolate sauce
Hot chocolate brownie & vanilla ice cream
Trio of ice creams