

THE PLOUGH

NIBBLES

All 2.00

Mixed Marinated Olives ⑤⑥

Spelt & Honey Bread with Butter ⑤

Pork Crackling ⑥

PLOUGH TAPAS

One for 3.00/Three for 8.00/Six for 15.00

Air Dried Ham &
Olde York Cheese ⑥

Salt Cod Fritters
romesco sauce

Curried Cauliflower Fritters
curried mayo ⑤

Chilli & Garlic Prawns
lemon mayo ⑥

Northern Fried Chicken
garlic mayo

Venison Chipolatas
honey & grain mustard glaze

SMALL PLATES

Soup of the Day 4.50
spelt & honey bread

Ham Hock Ballotine 7.00
black pudding Scotch egg,
pea & mint dressing

Potted Confit Duck 7.00
gooseberry & green peppercorn relish,
spelt & honey toast

Buffalo Mozzarella
Salad 6.50/10.00
heritage tomatoes, grilled sourdough bread,
black olive puree & basil pesto ⑤
(with heritage potatoes if taken as a big plate)

Half Pint
Prawn Cocktail 8.00
smoked salmon, pickled cucumber,
Marie Rose sauce and spelt & honey bread

Hartlepool Smoked
Haddock Fishcake 6.50/11.00
buttered samphire, poached egg & parsley sauce
(with heritage new potatoes if taken as a big plate)

BIG PLATES

The Plough Steak Burger 12.00
tomato chutney, Harrogate Blue cheese or
Fountains Gold cheddar, slaw, pickled red onion
salad & triple cooked chips

Rump of Lamb 18.00
warm potato, lovage & caper salad,
crispy lamb shoulder & Provencal vegetables

8oz Fillet Steak 25.00
9oz Rib Eye Steak 18.00
watercress, onion rings, mushroom,
triple cooked chips & peppercorn butter

Beer Battered Fish & Chips 12.00
mushy peas & tartare sauce
(please ask about today's fish)

Roast Chicken Breast 15.00
a little chicken leg meat pie, creamed leeks,
mash, girolle mushrooms & pancetta

Surf & Turf 25.00
4oz fillet steak & half a North Sea lobster,
triple cooked chips & watercress

North Sea Lobster half 12.50, whole 25.00
triple cooked chips, watercress &
slaw with a choice of thermidor
or garlic butter

Grilled Yorkshire Gammon 11.00
braised peas & broad beans, pineapple chutney,
fried duck egg & triple cooked chips

Traditional Pork Sausages 10.00
roasted onion gravy, mash &
buttered greens

Market Fish of the Day
see blackboard

SPECIALS
PLEASE SEE OUR BLACKBOARDS

Pea & Mint Ravioli 6.00/11.00
courgette, broad beans, peas, Olde York cheese
& lovage pesto ⑤

A BIT ON THE SIDE

All 2.50

Heritage Potatoes ⑤⑥, Mash ⑤⑥, Triple Cooked Chips ⑤, Pickled Red Onion Salad ⑤⑥,
Buttered Greens ⑤⑥, Vegetable of the Day ⑤

See our
VEGETARIAN MENU
for other dishes

SUNDAY ROAST
Served with all the trimmings
from 12noon 'til 4pm
Prime Topside of Yorkshire Beef 11.00

**DESSERT, TEA, COFFEE &
LIQUEUR MENUS**
are also available



Head Chef Jon Smith

⑤ = vegetarian ⑥ = gluten free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available.

June 2016