

# THE PLOUGH SATURDAY MENU

## OCTOBER

### STARTERS

Carrot and Coriander Soup, Croutons, Country Loaf <sup>Ⓟ</sup>	£6
Gin and Beetroot Salmon Gravavlax, Horseradish Cream, Irish Soda Bread	£7
Tempura Battered Cod Cheeks, Pea Salad, Tartare Sauce	£6
Mediterranean Pan Seared Scallops, Toasted Chickpeas, Spiced Pumpkin Puree, Yoghurt	£12
Pork Belly and Black Pudding Fritter, Parsnip Purée, Apple Crisp, Sauerkraut, Jus	£6
Free Range Chicken and Apricot Terrine, Smoked Bacon Jam, Focaccia	£6
Welsh Rarebit, Creamed Garlic Mushrooms, Toasted Brioche <sup>Ⓟ</sup>	£6

### MAINS

Baked Turbot, Potato Dauphine, Cauliflower Veloute, Sauce Vierge, Kale	£25
Fillet of Cod, Creamed Potatoes, Prawn Romesco Sauce	£16
Pan Roasted Lamp Rump, Moroccan Chickpea and Cous Cous Tagine	£20
Spaghetti Carbonara, Pancetta, White Wine Cream Sauce, Parmesan	£13
Free Range Half Roast Cajun Chicken, Skin on Fries, Mixed Salad, Tzatziki	£16
Free Range Chicken Madras Curry, Fragrant Rice, Skin on Fries	£15
Wild Mushroom and Spinach Gnocchi, White Wine and Cream Sauce, Parmesan <sup>Ⓟ</sup>	£13

### STEAKS

All of our Steaks are served with Thrice Cooked Chips, Confit Shallot, Field Mushroom and Tomato

Russell's of Shenstone 7oz Fillet Steak	£27
Russell's of Shenstone 10oz Rib Eye Steak	£25
Russell's of Shenstone 10oz Sirloin Steak	£22
Steak Sauces Choose from: Peppercorn, Red Wine and Stilton or Garlic Butter	£3 each

### SIDES £3 each

Thrice Cooked Chips | French Fries | Naughty Mash | Sweet Potato Fries  
Market Vegetables | Mixed Salad | Greek Salad

*We pride ourselves on using fresh, locally sourced produce, prepared to the highest standards.*

Please allow a minimum of 25 minutes for your order to be served if not ordering a starter.

<sup>Ⓟ</sup> Vegetarian. All items may contain allergens. Please make your server aware of any food allergies or dietary restrictions.

We cannot guarantee that all our dishes are free from bones or nuts. An optional service charge of 10% will be added to parties of eight people or more.