

THE PLOUGH SUNDAY MENU

OCTOBER

STARTERS

Soup of the Day, Croutons, Country Loaf	£6
Gin and Beetroot Salmon Gravadlax, Horseradish Cream, Irish Soda Bread	£7
Thai Prawn Fishcakes, Mango and Pineapple Chutney, Crisp Rice Noodles	£6
Mediterranean Pan Seared Scallops, Toasted Chickpeas, Spiced Pumpkin Puree, Yoghurt	£10
Free Range Chicken and Apricot Terrine, Smoked Bacon Jam, Focaccia	£6
Pork Belly and Black Pudding Fritter, Parsnip Puree, Apple Crisp, Sauerkraut, Jus	£6
Camembert Bon Bons, Plum Puree, Rustic Roll ♡	£6

MAINS

Russell's of Shenstone Award Winning Staffordshire Beef Sirloin, Yorkshire Pudding, Traditional Garnish	£16
Roast Leg of Lamb, Traditional Garnish, Mint Gravy	£15
Roast Packington Pork, Sage and Onion Stuffing, Traditional Garnish	£14
Tagliatelle Arrabiata, Minced Beef, Coriander, Parmesan	£14
Rump Steak Burger, Mature Cheddar Cheese, Salad Garnish, Skin on Fries	£13
Fillet of Cod Red Thai Curry, Crayfish, Fragrant Rice	£18
Pan Seared Sea Bream, Creamed Potato, Prawn Romesco Sauce	£16
Wild Mushroom and Spinach Gnocchi, White Wine and Cream Sauce, Parmesan ♡	£13

SIDES £3 each

Cauliflower Cheese | French Fries | Greek Salad | Mixed Salad

DESSERTS

White Chocolate and Raspberry Cheesecake, Raspberry Coulis	£6
Vanilla Crème Brulee, Shortbread Biscuit	£6
Chocolate Brownie, Chocolate Sauce, Chocolate Ice Cream	£6
Sticky Toffee Pudding, Toffee Sauce, Clotted Cream Ice Cream	£6
A Trio of Homemade Ice Creams	£5
A Trio of Artisan Cheeses, Fruit, Biscuits, Chutney	£10

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.

♡ 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.