

THE PLOUGH SUNDAY MENU

JULY 2020 STARTERS

Soup of The Day, Croutons	£6.00
Classic Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread	£7.00
Smoked Mackerel Pate, Beetroot and Horseradish Chutney, Toasted Sourdough	£7.00
Pan Seared Isle of Mull Scallops, Garlic Veloute, Warm Crusty Roll	£12.00
Pressed Pork Belly and Black Pudding Fritter, Parsnip Puree, Jus	£6.50
Tandoori Chicken Pakora, Onion Salad, Mango Chutney	£7.00
Ham Hock and Pea Terrine, Piccalilli Emulsion, Toasted Sour Dough	£6.50
Sautéed Mushrooms, Garlic Cream, Toasted Ciabatta	£6.00

MAINS

Staffordshire Beef Sirloin, Yorkshire Pudding, Traditional Garnish	£16.00
12 Hour Braised Lamb Shank, Traditional Garnish, Minted Jus	£18.00
Roast Loin of Pork, Sausage Meat Stuffing, Traditional Garnish	£15.00
Roast Half Chicken, Stuffing, Traditional Garnish	£14.00
7oz Fillet Steak, Thrice Cooked Chips, Watercress	£28.00
Katsu Chicken Burger, Pickled Carrot Slaw, Curry Sauce, Fries	£15.00
Chef's Spicy Beef Madras, Rice, Grilled Naan	£14.00
Cajun King Prawn Linguine, White Wine Cream Sauce, Parmesan	£20.00
Seabass Fillet, Crushed Potatoes, Samphire and Crayfish Butter	£18.00
Pan Roasted Hake Fillet, Ham and Pea Risotto, Crispy Rocket	£18.00
Vegetable Wellington, Creamed Potatoes, Cranberry Jus	£14.00
Jerk Spiced or Plain Halloumi Burger, Sweet Chilli Glaze, Skinny Fries	£13.00

SIDES £3.50 each

Cauliflower Cheese, Greek Salad, Mixed Salad, Thrice Cooked Chips, Sweet Potato Fries
Skinny Fries, Glazed Carrots and Parsnips

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.

THE PLOUGH SUNDAY MENU

DESSERTS

Rhubarb and Custard Eton Mess, Vanilla Crème Patisserie, Rhubarb Compote	£6.00
Rocky Road Brownie, Vanilla Ice Cream, Chocolate Sauce	£6.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	£6.50
Lemon Cheesecake, Pouring Cream	£7.00
Bread and Butter Pudding, Vanilla Custard	£6.50
Joe Delucci's Trio of Ice Creams	£5.50
Selection of Four Cheeses, Biscuits, Fruit, Chutney	£12.00

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.