

THE PLOUGH MENU

STARTERS

Cauliflower and Cheddar Cheese Soup, Croutons	£6.00
Smoked Mackerel Pate, Beetroot and Horseradish Chutney, Ciabatta Crostini's	£7.00
Salt and Pepper Calamari, Dressed Salad Leaves, Chilli Aioli	£8.00
Pan Seared Isle of Mull Scallops, Garlic Veloute, Warm Country Roll	£12.00
Ham Hock and Pea Terrine, Piccalilli Emulsion, Toasted Sour Dough	£6.50
Pressed Pork Belly and Black Pudding Fritter, Parsnip Puree, Jus	£7.00
Tandoori Chicken Pakora, Onion Salad, Raita, Mango Chutney	£7.00
Sautéed Mushrooms, Garlic Cream, Toasted Ciabatta	£6.50

MAINS

Thai Red Bream and Crayfish Curry, Sticky Jasmine Rice, Grilled Naan	£18.00
Pan Roasted Sea Trout, Parmentier Potatoes, Garden Peas, Warm Tartare Sauce	£18.00
Cajun King Prawn Linguini, White Wine Cream Sauce, Parmesan	£20.00
Beer Battered Haddock, Thrice Cooked Chips, Mushy Peas, Katsu Curry Sauce	£13.50
Beef Brisket Wellington, Wholegrain Mustard Mash, Cabbage and Pea Fricassee, Jus	£16.00
Chef's Chicken Tikka Masala, Pilau Rice, Naan Bread	£15.00
Chicken Coq Au Vin, Creamed Potato, Seasonal Vegetables	£15.00
Black Country Butcher's Faggots, Thrice Cooked Chips, Mushy Peas, Gravy	£13.50
BBQ Glazed Full Rack of Ribs, Corn on the Cob, Skinny Fries, Coleslaw	£15.00
Katsu Chicken Burger, Sweet Curry Sauce, Pickled Carrot, Coleslaw, Skinny Fries	£15.00
Braised Beef Lasagne, Greek Salad, Garlic Ciabatta	£14.00
10oz Sirloin Steak, Thrice Cooked Chips, Watercress	£24.00
10oz Ribeye Steak, Thrice Cooked Chips, Watercress	£26.00
7oz Fillet Steak, Thrice Cooked Chips, Watercress	£28.00
Steak Sauces Choose from: Peppercorn, Red Wine and Stilton, Diane Sauce (£3)	
Aubergine Parmigiana, Rocket and Tomato Salad, Pesto Dressing, Garlic Ciabatta	£13.00
Jerk Spiced or Plain Halloumi Burger, Skinny Fries, Sweet Chilli Sauce	£13.00
Thai Green Vegetable Curry, Sticky Jasmine Rice, Naan Bread	£13.00

SIDES £3.50

Thrice Cooked Chips, French Fries, Sweet Potato Fries, Garlic Mushrooms,

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.

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Market Vegetables, Green Beans and Shallots, Mixed Salad, Greek Salad

We welcome you to The Plough and hope you have a good time.

We are working hard to keep everyone safe. Please help us by

- Socially Distancing to the minimum 1 metre distance wherever possible
- Please complete the Contact Information Card provided for every member of your party
- Assisting our staff. We have modified the way we serve you to follow Government Guidelines designed to minimise unnecessary contact. We understand you may not like all these changes but unfortunately, at the moment we have no choice.
- Restaurant Customers please use the downstairs toilet. Bar Customers, please use the upstairs toilets unless you are unable to do so.
- If you have children in your party, they are most welcome, but please keep them seated at your table at all times and accompany children under 10 to the toilet.
- At the end of your visit, please exit using the rear door.
- Any feedback you have will be most welcome please email info@theploughatshenstone.co.uk

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DESSERTS

Rhubarb and Custard Eton Mess, Vanilla Crème Patissiere, Rhubarb Compote, Chantilly Cream	£6.00
Rocky Road Brownie, Vanilla Ice Cream, Chocolate Sauce	£6.50
Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream	£6.50
Lemon Cheesecake, Meringue, Pouring Cream	£7.00
Bread and Butter Pudding, Vanilla Custard	£6.00
Trio of Joe DeLucci's Ice Creams and Sorbets	£5.50
Selection of Cheeses, Biscuits, Fruit, Chutney	£12.00

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