



NIBBLES

Sourdough Bread
whipped butter **3.50** ⑤

Mixed Unpitted Italian Olives
4.50 ⑤

Salted Almonds
4.00 ⑤

Hummus & Sourdough Crisps
5.00

TAPAS & SMALL PLATES

As a guide we'd suggest ordering 3 or 4 dishes to share between 2 people.

Grilled Padron Peppers
Romesco, salted almonds **6.50** ⑤

Two Jumbo King Prawns
chilli, garlic & parsley **15.00**

Mussels
see our blackboard

Burrata
heritage tomato, tomato essence, basil oil **7.50** ⑤ ⑥

Northern Fried Chicken
red pepper ketchup **7.50**

Today's Soup
bread & butter **5.50**
see our blackboard

Smoked Cod & Chorizo Croquettes
pickled cucumber, aioli **8.00**

Salt & Pepper Squid
spring onions, chilli & coriander cress. sriracha mayo **8.00**

Plough Charcuterie Board
Serrano ham, salami, Yorkshire chorizo, olives, artichokes, sunblushed tomatoes & sourdough
10.00 medium / **20.00** large

Tenderstem Broccoli Tempura
Yorkshire blue cheese dip **7.50**

Beef Carpaccio
pickled walnut, rocket, Grana Padano **9.50** ⑥

MAINS

Roast Lamb Rump
courgettes, lamb boulangère, whipped feta, lemon & caper salsa **26.00**

CLASSICS

East Coast Fish Pie

(salmon, smoked haddock, hake, prawns) mornay sauce, mash, cheddar crumb, kombu braised leeks, peas & onion **18.00**

GRILLS

Grilled 12oz Gammon Steak

fried duck egg, spiced pineapple, watercress, triple cooked chips **16.00**

Braised BBQ Beef Shortrib
Korean style, grilled spring onions, kimchi, k-fries loaded with pickled chilli, spring onions, coriander, spiced mayo & gochujang ketchup **24.00**

Pie of the Day
see our blackboard

The Plough 8oz Wagyu Steak Burger

Monterey Jack, tomato, gem lettuce, dill pickle, brioche bun, fries, burger sauce **18.50**

Confit Pork Belly
grilled fennel, mustard mash, pork jus, nduja ketchup **20.00**

Beer Battered Fish & Chips

mushy peas, tartare sauce **17.50**
add curry sauce **1.00**

Dry Aged 8oz Fillet Steak
Dry Aged 10oz Sirloin Steak

caesar salad
see our blackboard
add jumbo king prawn **7.50**

Pea & Mint Ravioli
ricotta, fresh peas, lemon, basil & mint, parmesan shavings **18.00** ⑤

Market Fish of the Day
see our blackboard

Chickpea Burger
brioche bun, tomato, lettuce, beetroot hummus, Monterey Jack cheese with French fries **16.50** ⑤
or new potatoes ⑤

SAUCES Blue Cheese or Peppercorn **3.50**

SIDES

Truffle Mac & Cheese 5.50 ⑤

Triple Cooked Chips 4.00

French Fries 3.00

Caesar Salad

gem lettuce, Parmesan, croutons, anchovy, garlic dressing **5.00** ⑤

Truffle & Parmesan Fries 5.00

Herbed New Potatoes 3.00 ⑤

Seasonal Vegetables 3.00 ⑤



Head Chef **Jon Smith**

⑤ = vegetarian ⑥ = vegan ⑦ = contains nuts Gluten Free: many of our dishes can be adapted to suit a gluten free diet, please just ask your server.

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.