

Functions & Events

THE
PLOUGH



Sample Menu

Beetroot Cured Salmon

Pickled cucumber, baby beets, hung yoghurt, seaweed cracker

Pea, Courgette & Mint Soup

Wild garlic pesto & parmesan (N)

Pressed Ham Hock Terrine

Pickled vegetables, piccalilli purée, herb salad

Roast Cod Loin

Pea, purée, chorizo, charred baby gem

Sticky Braised Daube of Beef

Bourguignon sauce, tenderstem broccoli

Leek & Baron Bigod Brie Tart

Parmesan velouté, sweet & sour tomato relish

Seasonal Vegetables & Herbed New Potatoes (V)

Sticky Toffee Pudding

honeycomb salted caramel sauce

Hot Chocolate Fondant

Raspberry sorbet, pistachio (N)

Strawberry Posset

Elderflower sorbet



(V) = vegetarian

(N) = contains nuts

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 & other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts. Game meat may contain traces of shot.

FEB 2024