



NIBBLES

Freshly Baked Bread
5 [✓]

Mixed Unpitted Italian Olives
6.5 [✓] [Ⓞ]

Plough's Pork Scratchings
5

Marinated Anchovies
pickled fennel, Aleppo pepper, olive oil
5 [Ⓞ]

TAPAS & SMALL PLATES

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

Northern Fried Buttermilk Chicken
confit garlic mayo 9

Seared Mackerel
shallot puree, pickled vegetables 11.5

Braised Pork Belly
butterbean puree, chorizo, pork scratchings 12 [Ⓞ]

Slow Roasted Tomato & Goats Cheese Tarte Tatin
basil pesto 9 [✓]

Whitby Gin Cured Salmon
cucumber lime ketchup 11.5 [Ⓞ]

Slow Cooked Korean Beef Ssam
baby gem lettuce, carrot & cucumber, soy & sesame dipping sauce 14 [Ⓞ]

Spiced Falafel
Moroccan style falafel, roasted red pepper sauce 9 [Ⓞ] [Ⓞ]

Salt & Pepper Tempura Squid
lemon mayo 9.5

Mussels
see our specials board 10 / 20 [Ⓞ]

Plough's Prawn Cocktail
king prawn crevette, cold water prawns, marie rose mayo, lemon, sourdough bread 14 [Ⓞ]

Charcuterie Board
Serrano ham, salami, olives, artichokes, slow cooked Yorkshire tomatoes, sourdough croutons
13 medium / 26 large [Ⓞ]

MAINS

Pan Fried Rump of Lamb
puy lentils, salsa verde
25 [Ⓞ]

Pea & Mint Ravioli
parmesan crisp, pea velouté
24 [✓]

Pan Roasted Chicken Supreme
chorizo fondant potato, braised hispi cabbage, sweetcorn sauce
25 [Ⓞ]

Market Fish of the Day
see our blackboard

CLASSICS

Salmon Fishcake
charred tenderstem broccoli, sorrel sauce
22

Pie of the Day
see our blackboard
21.5

Beer Battered Fish & Chips
mushy peas, tartare sauce
22
add curry sauce 2

GRILLS

Grilled 12oz Gammon Steak
fried duck egg, charred pineapple, triple cooked chips 21 [Ⓞ]

The Plough Angus Burger
two 4oz Angus beef burgers, caramelised onions, Monterey Jack, streaky bacon, tomato, gem lettuce, dill pickle, brioche bun, fries, burger sauce 21

Dry Aged 8oz Fillet Steak
triple cooked chips, house salad, roasted flat mushroom [Ⓞ]
see our blackboard

Flat Iron Steak
triple cooked chips, roasted flat mushroom, chimichurri sauce 30 [Ⓞ]
(cooked medium-rare)

Sauces blue cheese or peppercorn 4

SIDES

Truffle Mac & Cheese 6 [✓] [Ⓞ]
Triple Cooked Chips 5
French Fries 4.5 [Ⓞ]

House Salad 5 [✓] [Ⓞ]
Truffle & Parmesan Fries 6.75

Herbed New Potatoes 4.75 [✓] [Ⓞ]
Seasonal Vegetables 4.75 [✓] [Ⓞ]



Executive Chef Ken Calder

[✓] = vegetarian ^{Ve} = vegan ^N = contains nuts ^G = non-gluten containing dish / ingredients [Ⓞ] = available with non-gluten containing ingredients, please 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.