



NIBBLES

Freshly Baked Bread

balsamic & olive oil
5 ⑦

Mixed Unpitted Italian Olives

6.5 ⑦ ⑥

Plough's Pork Scratchings

mustard mayo
5.5

TAPAS & SMALL PLATES

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

Northern Fried Buttermilk Chicken

Gochujang mayo 9.5

Breaded Cod Cheeks

stem ginger puree, sumac 12

Braised Pork Belly

butterbean puree, chorizo, pork scratchings 13 ⑥

Cauliflower Cheese Croquettes

truffle, parmesan & chives 11.5

Cured Salmon

lobster oil, lemon gel tapioca
12.50 ⑥

Roasted Butternut Squash

whipped feta, Dukkha crumb, crispy kale,
sage & hazelnut pesto 10.5 ⑥ ⑧

Venison Carpaccio

parsnip, blackberries,
watercress 14 ⑥

Mussels

moules mariniere
10 / 20 ⑥

Chicken Liver Pate

brioche, kumquat marmalade
12 ⑥

Charcuterie Board

Serrano ham, salami, olives,
artichokes, sundried tomatoes,
sourdough croutons
13 medium / 26 large ⑥

MAINS

Gressingham Duck

pan fried duck breast, duck croquette,
braised red cabbage & golden raisins, butternut
squash puree, pickled blackberries 30

Potato Gnocchi

beurre noisette, hazelnut,
sage, artichoke crisp 22 ⑦

Pan Roasted Chicken Supreme

pomme anna, braised leeks,
prune ketchup, bacon lardons 25

Market Fish of the Day

see our blackboard

Braised Beef Brisket

bourguignon vegetables, pearl barley,
confit shallot, braising liquor 28

CLASSICS

East Coast Fish Pie

mature cheddar & herb crumb,
tenderstem broccoli
22 ⑥

Pie of the Day

see our blackboard
21.5

Beer Battered Fish & Chips

mushy peas,
tartare sauce
22
add curry sauce 2

GRILLS

Chargrilled Pork Chop

treacle glaze, roast apple puree, pickled mustard jus,
herbed parmentier potatoes 28 ⑥

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 ⑥
see our blackboard

Sauces

blue cheese or peppercorn 4

SIDES

Truffle Mac & Cheese 6 ⑦

Triple Cooked Chips 5

French Fries 4.5 ⑥

House Salad 5 ⑦ ⑥

Truffle & Parmesan Fries 6.75

Herbed New Potatoes 4.75 ⑦ ⑥

Tenderstem Broccoli

toasted almonds 4.95 ⑥

Hispi Cabbage crispy shallot 4.95

Orange Braised Carrots 4.95



Executive Chef Ken Calder

⑦ = vegetarian ⑦e = vegan ⑧ = contains nuts ⑧ = non-gluten containing dish / ingredients ⑧e = 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.