



NIBBLES

Pickled Anchovies
4.00

Olives
Mixed unpitted Italian olives 3.50

Sourdough
whipped butter 3.50

Grilled Padron Peppers
garlic 4.50

TAPAS

6.50 each or 3 for 18.00

Smoked Seatrout
radish, watercress, shellfish mayo

Grilled Asparagus
tarragon mayo, parmesan - add Nduja sausage 50p

Burrata
fresh peas, pickled beets, lemon oil, mint & sourdough crisp

**Northern Fried
Buttermilk Chicken**
red pepper ketchup

***Potted Scarborough Crab**
pickled cucumber, sourdough crisps

Salt Beef Hash Cake
soft poached egg, gherkin ketchup

Salt & Pepper Squid
chilli & spring onion, sriracha

Courgette Fritter
whipped feta, black sesame

***King Prawns**
ginger, chilli, garlic butter

(* 50p supplement)

SMALL PLATES

Plough Charcuterie Board
Serrano ham, salami, Yorkshire chorizo, olives, artichokes,
sunblushed tomatoes & sourdough
9.00 for one / 18.00 for two

Seared Woodpigeon
Harrogate blue cheese & bacon salad,
hazelnut & mustard dressing 9.00

Fresh Mussels
See specials board

GRILLS

Grilled Gammon Steak
fried duck egg, pineapple pickle, watercress, triple cooked chips 15.00

The Plough Wagyu Beef Burger
brioche bun, baby gem & tomato, Monterey Jack cheese,
burger sauce & French fries 17.00

Dry Aged 10oz Sirloin Steak 30.00

Dry Aged 8oz Fillet Steak 34.00

served with peppercorn butter, triple cooked chips,
grilled mushroom, tomato, red onion & rocket

Add blue cheese or peppercorn sauces 2.50

Add 2 grilled jumbo prawns 6.00

BIG PLATES

Roast Rump of Lamb
pickled asparagus, peas, wild garlic emulsion,
potato pave, lamb jus 22.00

Roast Stuffed Guinea Fowl Breast
burnt lemon, tarragon mayo, charred tenderstem,
chicken glaze, fondant potato 19.00

Pea & Mint Ravioli
asparagus, courgette, lemon & toasted goats cheese crumb 17.00

Braised Beef Shortrib
spring barley risotto, grilled green onions,
salsa verde, crispy shallots 20.00

Cured Pressed Pork Belly
homemade baked beans, nduja, sweet pickled onions, crackling 18.00

Chickpea & Spinach Burger
brioche bun, tomato, lettuce, tzatziki, Monterey Jack cheese
with French fries 16.50 new potatoes

Beer Battered Fish & Chips
mushy peas & tartare sauce 15.50
add curry sauce 1.00

Pie of the Day
See specials board

Market Fish
See specials board

SIDES

Truffle Mac & Cheese 5.50

Triple Cooked Chips 3.00

French Fries 2.50

**Tomato, Red Onion
& Watercress Salad**
Balsamic dressing 4.00

Truffle & Parmesan Fries 5.00

Herbed New Potatoes 2.75

Seasonal Vegetables 2.75



Head Chef Jon Smith

= vegetarian = vegan = 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 & other allergens are present. full allergen information is available. all weights stated on this menu are taken before the cooking process starts.