

NIBBLES

Freshly Baked Bread 5 ® Mixed Unpitted Italian Olives 5 @ @

Pickled Anchovies 5 @

TAPAS & SMALL PLATES

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

Northern Fried Buttermilk Chicken

red pepper ketchup 8

Cod Cheek 'Scampi'

tartare sauce 10

Yorkshire Chorizo Hash Brown

harissa mayo 8 @

Two Jumbo King Prawns

chilli, sourdough, garlic & parsley 18.25 ⊚

Cauliflower & Black Cow **Cheddar Croquettes**

beetroot romesco sauce 9 ®

Heritage Beetroot Carpaccio

Yellison goats curd, candied hazelnuts 9.5 ⊗ ® ©

Ham Hock Terrine

celeriac remoulade, apple 8 @

Home-cured Salmon

pickled fennel, yoghurt, linseed cracker 10.5 @

Salt & Pepper Tempura Squid

spring onions, chilli, lemon & herb mayo 9

Mussels

white wine, shallots, cream, garlic 10 / 20 🐵

Charcuterie Board

Serrano ham, salami, Yorkshire chorizo, olives, artichokes, sunblushed tomatoes, sourdough crouton 13 medium / 26 large ⊚

MAINS

Yorkshire Roast Duck Breast

duck leg boulangere, celeriac, braised cabbage, chanterelles, pear 29.95 @

Ox Cheek Bourguignon

crispy polenta, cavolo nero 28.25 @

Bubble & Squeak Risotto

crispy hens egg, Lincolnshire poacher cheddar, rocket salad 18.25 ♥ ⊚

CLASSICS

East Coast Fish Pie

Lincolnshire Poacher cheese & parsley crumb, pickled cockle & fennel salad 21

Pie of the Day

see our blackboard 20.5

Beer Battered Fish & Chips

mushy peas, tartare sauce 20.5 add curry sauce 1

Market Fish of the Day

see our blackboard

GRILLS

Grilled 12oz Gammon Steak

fried duck egg, spiced pineapple chutney, triple cooked chips 19.5 ⊚

The Plough 8oz Wagyu Steak Burger

Monterey Jack, tomato, gem lettuce, dill pickle, brioche bun, fries, burger sauce 19.5 add bacon / mushroom 2

Dry Aged 8oz Fillet Steak 45 Dry Aged 10oz Sirloin Steak 38

triple cooked chips, house salad, flat mushroom @ add jumbo king prawn 9

Sauces

blue cheese or peppercorn 3.75

SIDES

Truffle Mac & Cheese 6 ® Triple Cooked Chips 5 French Fries 4.2 @

House Salad 5 @ @

Truffle & Parmesan Fries 6.75 Herbed New Potatoes 4.2 @@ Seasonal Vegetables 4.2 @ @



Executive Chef Alex Perkins

(N) = contains nuts (G) = gluten free (GO) = available as gluten free, 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.