



## NIBBLES

### Sourdough Bread

whipped butter 3.50

### Mixed Unpitted

#### Italian Olives

4.50

### Hummus & Sourdough Crisps

5.00

### Salted Almonds

4.00

## TAPAS & SMALL PLATES

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

### Burts Blue Cheese Salad

watercress, pickled pear,  
candied walnut 8.00

### Cauliflower Tempura

Montgomery cheddar fondue 7.00

### Shepherd's Pie Croquettes

homemade brown sauce 8.50

### Crab & Brown Shrimp Fishcakes

samphire, lemon, tartare sauce 9.00

### Northern Fried Chicken

red pepper ketchup 7.50

### Salt & Pepper Squid

spring onions, chilli & coriander cress,  
sriracha mayo 8.00

### Two Jumbo King Prawns

chilli, garlic & parsley 15.00

### Salt Roast New Potatoes

chorizo, tomato, aioli 7.50

### Mussels

see our blackboard

### Gin & Clementine Cured Salmon

dill pickled cucumber, hung yoghurt,  
seaweed cracker 8.50

### Plough Charcuterie Board

Serrano ham, salami, Yorkshire chorizo, olives,  
artichokes, sunblushed tomatoes & sourdough  
10.00 medium / 20.00 large

## MAINS

### Red Wine Braised Beef Cheek

Jerusalem artichoke & potato rosti, winter greens,  
wild mushrooms, pancetta, crispy shallots 25.00

### Pumpkin Ravioli

roasted squash, grilled goats cheese, sage pesto,  
crispy kale 18.00

### Slow Cooked Lamb Shank

winter roots, barley, greens, dauphinoise potato 24.00

### Roast Duck

roasted beetroot & chorizo risotto, sage pesto,  
crispy kale 24.00

### Spiced Bean Burger

Monterey Jack, tomato, gem lettuce, dill pickle,  
sourdough bun, fries, chipotle mayo 17.00   
add mushroom 2.00

## CLASSICS

### East Coast Fish Pie

(salmon, smoked haddock, hake, prawns)  
mornay sauce, mash, cheddar crumb, cumin carrots,  
grilled tenderstem broccoli 20.00

### Pie of the Day

see our blackboard

### Beer Battered Fish & Chips

mushy peas, tartare sauce 18.00  
add curry sauce 1.00

### Market Fish of the Day

see our blackboard

## GRILLS

### Grilled 12oz Gammon Steak

fried duck egg, spiced pineapple, watercress,  
triple cooked chips 16.50

### The Plough 8oz Wagyu Steak Burger

Monterey Jack, tomato, gem lettuce,  
dill pickle, sourdough bun, fries,  
burger sauce 18.50  
add bacon / mushroom 2.00

### Dry Aged 8oz Fillet Steak Dry Aged 10oz Sirloin Steak

caesar salad  
see our blackboard  
add jumbo king prawn 7.50

### Sauces

Blue Cheese or Peppercorn 3.50

## SIDES

### Truffle Mac & Cheese 5.50

### Triple Cooked Chips 4.00

### French Fries 3.00

### Caesar Salad

gem lettuce, Parmesan, croutons,  
anchovy, garlic dressing 5.00

### Truffle & Parmesan Fries 5.00

### Herbed New Potatoes 3.00

### Seasonal Vegetables 3.00



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 and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.