

# THE PLOUGH

## NIBBLES

**Bread** with oil & balsamic or whipped butter 3.00 

**Mixed Unpitted Olives**  3.00

## TAPAS

All 5.50 or 3 Tapas for 15.00

**Confit Duck Croquettes**  
*cranberry relish, orange and radicchio salad*

**Burrata**  
fig, air dried ham &  
truffe honey

**Potted Partridge**  
*pickled apple & toast*

**Smoked Salmon, Lemon & Crab  
Mayonnaise**  
*brown crab cracker, pickled cucumber &  
tomato vinaigrette*

**Buttermilk  
Fried Chicken**  
red pepper ketchup

**Crispy Salt & Pepper Squid**  
sriracha mayo

**Roast Padron Peppers**  
white bean hummus & smoked salt 

**Tenderstem Broccoli  
Tempura**  
curried mayo 

## SMALL PLATES

**Harrogate Blue Cheese Salad**  
*beets, pear & candied walnuts and  
mulled wine dressing 7.50* 

**Plough Charcuterie Board**  
Serrano ham, salami, Yorkshire chorizo,  
olives, artichokes, sunblushed tomatoes  
& sourdough  
8.00 for one / 16.00 for two



**Woodpigeon Breast**  
beetroot, bacon & black pudding  
salad, sherry vinegar dressing 9.00


**Grilled Jumbo Prawns**  
garlic, chilli & lemon 9.00

**Fresh Mussels**  
see specials board

## BIG PLATES

**Duck Breast**  
(pink) duck croquette, squash, black cabbage,  
creamed potato, vanilla & orange glaze 20.00

**Honey Roasted Squash, Goats  
Cheese & Pine Nut Crumble**  
*spiced cranberry puree, sprouts &  
rosemary roast potatoes 16.00*  

**Chickpea & Spinach Burger**  
brioche bun, tomato, lettuce  
burger sauce, Monterey Jack cheese  
with french fries 14.50  new potatoes 

**Cider Braised Pork Belly**  
*roasted parsnip, chestnut & cranberry sausage  
roll, burnt apple puree and creamed potato*  
18.00

**North Sea Fish Pie**  
cheesy mash, braised peas,  
sapphire & baby gem 18.00

**Beer Battered Fish & Chips**  
mushy peas & tartare sauce 14.00  
add curry sauce 1.00

**Slow Roasted Turkey Breast**  
*cranberry stuffing, pigs in blankets, sprouts,  
rosemary roast potatoes & spiced red wine gravy*  
16.00

**Today's Homemade Pie**  
please ask your server

**Grilled Scarborough Lobster**  
garlic butter, spicy fennel seed slaw  
& French fries whole or half (market price)

## FROM THE CHARGRILL

**The Plough Wagyu Beef Burger**  
brioche bun, baby gem & tomato,  
Monterey jack cheese, burger sauce  
& French fries 16.00

**Dry Aged 10oz Ribeye Steak 28.00**  
**Dry Aged 8oz Fillet Steak 30.00**  
Served with peppercorn butter, triple cooked chips,  
grilled mushroom, heritage tomato,  
shallot & rocket salad  
Add blue cheese or peppercorn sauces 2.50  
Add 2 grilled jumbo prawns 6.00

**Grilled Yorkshire  
Gammon Steak**  
fried duck egg, pineapple pickle,  
rosemary roasted tomato &  
triple cooked chips 14.50

## SIDES

**Vegetable of the Day 2.75** 

**Triple Cooked Chips 3.00**  
upgrade french fries for just 1.00


**Truffle & Parmesan Fries 5.00**

**Heritage Tomato,  
Shallot & Rocket Salad**  
balsamic dressing 4.00 

**Herbed New Potatoes 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 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.