


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

Duck Croquettes

duck fat mayo & orange

Burrata

fig, air dried ham & truffle honey

Potted Partridge

pickled apple & toast

Salmon Ceviche

beetroot, ginger, lime & fennel


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

pickled pear candied walnuts, honey & mustard dressing 5.50 

Plough Charcuterie Board

Serrano ham, salami, Yorkshire chorizo, olives, artichokes, sunblushed tomatoes & sourdough

Woodpigeon Breast

beetroot, bacon & black pudding salad, sherry vinegar dressing 9.00

Grilled Jumbo Prawns

garlic, chilli & lemon 9.00

8.00 for one / 16.00 for two

Fresh Mussels



see specials board

BIG PLATES



Duck Breast

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

Baked Aubergine 'Parmagiana'

charred tenderstem, gremolata, heritage tomato, shallot & rocket salad 16.00  

Chickpea & Spinach Burger

brioche bun, tomato, lettuce burger sauce, Monterey Jack cheese with french fries 14.50  new potatoes 

Confit Pork Belly

lemon, sage & parma ham, apple sausage roll, fondant potato, charred tenderstem 18.00

North Sea Fish Pie

cheesy mash, braised peas, samphire & baby gem 18.00

Beer Battered Fish & Chips

mushy peas & tartare sauce 14.00
add curry sauce 1.00

Roast Cornfed Chicken

wild mushroom risotto, charred leeks, bacon & hazelnut dressing, roast chicken jus 18.00

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

Grilled Yorkshire

Gammon Steak

fried duck egg, pineapple pickle, rosemary roasted tomato & triple cooked chips 14.50

Add blue cheese or peppercorn sauces 2.50

Add 2 grilled jumbo prawns 6.00

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.

SEPT 2021