


# THE PLOUGH LUNCH MENU

## NIBBLES

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

**Mixed Unpitted Olives**  3.00

## LIGHT BITES



**Today's Soup,**  
spelt bread & butter 5.00

**Chicken Liver parfait,**  
chutney pickles & toasts 7.00

**Plough Charcuterie Board,**  
serrano ham, chorizo & fennel salami, sunblushed tomato, olives, pickles and sourdough toasts 8.00/15.00

**Shellfish Cocktail,**  
king prawns, pickled cucumber & bloody Mary mayonnaise, brown bread & butter 8.50

**Yorkshire feta, blood orange & radicchio salad,**  
lemon & pomegranate dressing 7.00

**Fresh Burrata,**    
pea, mint and asparagus 7.00

**Classic Caesar Salad,**  
baby gem, sourdough croutons, crispy bacon & Caesar dressing 8.95 - Add chicken or prawns 4.00


## SANDWICHES

All served in thick cut spelt & honey bread with spiced slaw

**Cold Roast Beef & Horseradish,**  
watercress and red onion marmalade 8.00

**Smoked Salmon & Cream Cheese,**  
pickled cucumber 7.00

**Roast Chicken Mayonnaise,**  
baby gem & tomato 7.00

**Mature Cheddar & Pickle**   
6.00

**add a small bowl of soup to any of our sandwiches for 3.00**

## a bit on the side

**Skinny Fries** 2.50 




**Triple Cooked Chips** 3.00

**Truffle & Parmesan Fries** 5.00

**House Salad** 4.00 

**Herbed New Potatoes** 2.75 



 = 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. (olives may contain stones)

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