

THE PLOUGH

TAPAS

Perfect dishes for social casual dining or to enjoy as a snack with a glass of wine at the bar or as a selection to share.

Choose any three of the 4.00 dishes below for 10.50 or any three of the 5.00 dishes below for 13.00

Salmon Gravdax 4.00
rye bread, cucumber, horseradish & dill

Northern Fried Chicken 4.00
red pepper ketchup

**Yorkshire Cheddar Cheese
Doughnuts** 4.00
spiced tomato relish (V)

Roasted Portobello Mushroom 4.00
Yorkshire blue cheese, rosemary & garlic crumb (V)

Cauliflower Fritters 4.00
curried mayo (V)

**Pork, Sage & Chestnut
Sausage Roll** 4.00
cranberry sauce (N)

Breaded Lamb 'Scruppets' 5.00
mint ketchup

Crispy Salt & Pepper Squid 5.00
smoked chilli mayo

Hake Fish Fingers 5.00
lemon & tartare sauce

Smoked Haddock Fishcakes 5.00
lemon & anchovy mayo

Roast Baby Beets 5.00
whipped crowdie goats cheese, leeks and golden raisin vinaigrette (V) (G)

Plough Charcuterie Boards chorizo, salami, air dried ham, smoked venison, chutney, pickles, grilled sourdough & olives 9.00/18.00

BIG PLATES

Roast Turkey Parcel 16.00
cranberry stuffing, pigs in blankets, creamed sprouts, thyme braised potato and spiced red wine gravy

Slow Braised Belly Pork 16.50
roast cauliflower, chestnut & cranberry sausage roll, mulled cider gravy and thyme braised potato (N)

Roast Lamb Cutlets 19.00
lamb & mint scrumpet, mash, wild mushrooms & red wine gravy

**Portobello Mushroom, Yorkshire
Cheese & Spinach Crumble** 14.00
spiced cranberry chutney, creamed sprouts and thyme braised potato (V)

**Pumpkin &
Sage Ravioli** 13.00
roasted squash, toasted goats cheese & sage pesto (V) (N)

Roast Hake 20.00
samphire and new potatoes, bacon, steamed mussels, confit tomatoes & tarragon

PUB CLASSICS

The Plough 8oz Beef Burger 14.50
toasted brioche bun, smoked bacon rashers, melted Yorkshire Cheddar, dill pickles, burger sauce, lettuce, tomato, red onion, dill pickle & triple cooked chips

**Beer Battered
Fish & Chips** 13.50
mushy peas & tartare sauce

**Grilled Wensleydale
Gammon** 13.00
hens egg, roasted tomato, pineapple, triple cooked chips & watercress

Seared Calves Liver 16.00
crispy bacon, onion gravy, mash & buttered kale

Today's Pie
always homemade, served with seasonal vegetables and creamy mashed potato, see specials board

North Sea Fish Pie 16.00
a little pan of braised leeks, kale, garden peas & thyme

FROM THE GRILL

8oz Dry Aged Fillet Steak 27.50

8oz Rump Steak 18.00

Lemon & Thyme BBQ Chicken 16.00

*all served with roast tomato, grilled portobello mushroom & onion rings, watercress & triple cooked chips
add peppercorn or blue cheese sauce 2.50 add 2 jumbo king prawns in garlic & tarragon butter 7.00*

A BIT ON THE SIDE

All 2.75

New Potatoes (V) (G), **Mash** (V) (G), **Triple Cooked Chips**,
Baby Leaf, Watercress & Tomato Salad balsamic dressing (V) (G), **Vegetable of the Day** (V)

Don't forget to check out our Specials Board & ask to see our Children's, Dessert, Tea, Coffee and Liqueur Menu



Head Chef Jon Smith

(V) = vegetarian (N) = contains nuts (G) = gluten free (certain dishes can also be modified to suit a gluten free diet)

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. All weights stated on this menu are taken before the cooking process starts. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available. All items are subject to availability. Fish dishes may contain small bones. Olives may contain stones.

DRINKS MENU

WINES BY THE GLASS

WHITE

	175ML	250ML	BOTTLE
Pinot Grigio, Ca' Tesore, Venezia Italy, ABV 12% <i>a light elegant dry wine with floral notes & fresh flavours which provide a refreshing finish</i>	4.60	6.40	18.00
Sauvignon Blanc, Le Charme France, ABV 11.5% <i>aromatic & fresh nose, with flavours of citrus fruit combined with blackcurrant leaf aromas</i>	5.00	6.80	19.00
Chardonnay, The Last Stand Australia, ABV 13.5% <i>ripe tropical fruit aromas pave the way to a crisp dry palate. Juicy peach and passionfruit flavours</i>	5.00	7.10	20.00
Sauvignon Blanc, Kuraka, Marlborough New Zealand, ABV 13% <i>tropical flavours with grapefruit & passion fruit</i>	6.80	9.00	26.50

RED

Merlot, El Picador, Central Valley Chile, ABV 12% <i>Ripe and rounded with a rich plummy palate & smooth finish</i>	4.60	6.40	18.00
Malbec, Xavier Roger France, ABV 13% <i>intense & complex nose with blackberry aromas with hints of mulberry. The palate is full with soft and juicy tannins</i>	5.20	7.20	21.00
Shiraz, Monastier, Alan Grignon , France, ABV 13% <i>rounded with medium body & great depth of flavour</i>	5.90	8.40	24.00
'Les Coteaux', Côtes du Rhône Villages France, ABV 14.5% <i>elegant berry-fruit aromas backed with a hint of cedar and spice, soft supple tannins marrying into the cherry-fruit flavours</i>	6.60	8.80	26.00

ROSÉ

Pinot Grigio Rose, 'Pure' Italy, ABV 12% <i>delicate blush with subtle summer fruit flavours</i>	4.70	6.40	18.00
Zinfandel Blush, Route 66 California USA, ABV 10% <i>ripe, juicy flavours of watermelon & strawberry lead to a long sweet finish</i>	5.30	7.40	21.00

OUR RECOMMENDATIONS

WHITE

	BOTTLE
Rioja Blanco, Bodegas Muerza Spain, ABV 12.5% <i>ripe pear & baked apple with light citrus tones</i>	19.00
Picpoul de Pinet, Terrasses de la Mer France, ABV 13% <i>flavours of citrus & tropical fruits</i>	24.00
Albarino, 'Alba Vega' Rias Baixas Spain, ABV 12.5% <i>bursting with aromatics of pineapple, lime and spring blossom</i>	30.00
Chablis, Domaine Philippe Testut France, ABV 12.5% <i>tight, mineral & intense with a steely structure</i>	34.00
Sancerre, Domaine Sylvain Bailly France, ABV 13% <i>elegant & fragrant with a flinty lingering finish</i>	36.00

RED

Barbera E100, Lombardy Italy, ABV 13% <i>oak aging with aromas & flavours of prunes, black cherries and coffee</i>	23.00
Malbec, Nieto Don Nicanor Argentina, ABV 14% <i>dark dense complex nose with sweet cranberries, blackberries & rich mocha characters, a smooth palate with supple tannins and a long intense pure finish</i>	32.00
Rioja Vega Reserva, Rioja Spain, ABV 13.5% <i>rich & ripe brambles with a touch of earthiness, the palate is smooth and satisfying</i>	36.00

SPARKLING & CHAMPAGNE

	175ML GLASS	BOTTLE
Prosecco, Martinotti Italy, ABV 11.5% <i>citrus and green apple aromas lead to a lively yet delicate palate of zesty fruit</i>	7.10	27.50
George Gardet NV, Brut Tradition, Champagne France, ABV 12% <i>Fresh, full bodied, fine acidity & a balance between creamy and bold</i>		45.00
Laurent Perrier Brut NV, Tours-Sur-Marne, Champagne France, ABV 12% <i>delicate yet complex nose, fresh & well balanced with hints of citrus and white fruits</i>		50.00
Laurent Perrier Cuvée Rosé, Tours-Sur-Marne, Champagne France, ABV 12.5% <i>the nose is precise & very crisp with a lasting impression of freshness with hints of soft red fruits</i>		70.00

* All our wines by the glass are available as 125ml measures

DRAUGHT LAGER, CIDER & ALES

	PINT	1/2 PINT
Amstel ABV 4.1%	3.80	2.00
Birra Moretti ABV 4.5%	4.80	2.50
Various Cask Ales from Local Breweries <i>Please ask your server</i>	3.60	1.90
Guinness ABV 4.1%	4.10	2.15
Maltsmiths IPA ABV 4.6%	4.40	2.30
Yorkshire Cider ABV 4.8%	3.90	2.00

BOTTLED BEERS & CIDERS

Yorkshire Lager ABV 4.2%	500ml	3.70
Lagunitas IPA ABV 6.2%	355ml	3.80
Corona ABV 5%	330ml	4.10
San Miguel ABV 5%	330ml	4.30
Old Mout Cider ABV 4%	500ml	4.95

SOFT DRINKS

Fruit Shoots	200ml	2.00
Bitter Lemon	200ml	2.00
Fever Tree Tonic	200ml	2.00
Ginger Beer/Ale	200ml	2.20
Fruit Juices	1/2 PINT	2.30
R. Whites Lemonade, Pepsi Max, Diet Pepsi	160z	2.50
J20	275ml	2.50
San Pellegrino	330ml	2.50
Appletiser	275ml	2.70
Elderflower Presse	275ml	2.70

VODKAS ALL 25ML

Plough Vodka	2.60
Absolut	2.75
Grey Goose	4.25

GINS ALL 25ML

Plough Gin	2.60
Bombay Sapphire	2.75
Plymouth	3.25
Hendricks	3.75
Sipsmith	4.00
Whitby	4.50
Masons Yorkshire	4.50
Tanqueray 10	4.50
Aviation	4.50
Slingsby Rhubarb	4.50
Buss 509 Raspberry	4.50

Fever Tree Tonics For Your Gin OR To Enjoy On Their Own

200ml all 2.00

Original • Slim Line • Lemon • Elderflower • Mediterranean • Aromatic

WHISKEY & BOURBONS ALL 25ML

J&B Rare	2.75
Jack Daniels	3.00
Jameson	3.00
Bulleit Bourbon	3.25
Maker's Mark	3.75
Glenmorangie	3.75
Highland Park	4.75
Oban	4.80
Balvenie DoubleWood	6.50

Please see our bar for a wider selection of spirits available