

# THE PLOUGH

## NIBBLES

Spiced Mixed Nuts  2.50

Bread with oil and balsamic  or beef butter 2.50


Mixed Unpitted Olives  3.00

## TAPAS


All 5.00 or 3 Tapas for 13.50

Flash Fried King Prawns  
lemon, chilli & garlic

Northern Fried Buttermilk Chicken  
roast garlic mayo

Courgette Fritters  
coronation mayo 

Salt and Pepper Squid  
lemon

Grilled Flat Mushroom  
rosemary and Harrogate blue cheese rarebit 

Pork, Chorizo and Fennel  
Seed Sausage Rolls


## TO START

Today's Soup  
bread & butter 5.00

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



Steamed Shetland Mussels  
moules mariniere 7.00  
as a main with french fries 14.00

Smoked Haddock Fishcake  
tartare sauce, watercress & lemon 8.50

Burrata  
isle of white heirloom tomatoes, basil & mint 8.00 

## BIG PLATES

Chicken Kiev 14.00  
garlic & tarragon butter, burnt onion  
ketchup, baby gem & crispy bacon salad,  
herbed new potatoes or french fries

Chickpea & Spinach Burger 14.00  
tomato lettuce and red onion,  
burger sauce, Monterey Jack cheese  
and herbed new potatoes  French fries 

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

Market Fish Of The Day  
see specials board

BBQ Lamb Rump 18.00  
tomato, olive, pea & goats cheese  
cous cous, pickled courgette

Today's Homemade Pie  
see specials board

## FROM THE CHARGRILL

The Plough Beef Burger 14.50  
tomato chutney, pickles, Yorkshire blue  
cheese, slaw, watercress & French fries

8oz Dry Aged Fillet Steak 28.00

10oz Sirloin Steak 24.00

Add green peppercorn or blue cheese sauce 2.50  
Add king prawns in parsley, garlic & tarragon butter 5.00

All steaks served with roast tomato, grilled mushrooms & triple cooked chips

## DESSERTS

Sticky Toffee Pudding  
vanilla ice cream, honeycomb crumb & toffee sauce

All 8.00

Yorkshire Cheeseboard  
celery, biscuits & chutney



Classic Vanilla Creme Brulee  
raspberries and shortbread

Meringue  
strawberries & elderflower cream

Chocolate Brownie  
salted caramel ice cream




## A BIT ON THE SIDE

Triple Cooked Chips 3.00 Truffle & Parmesan Fries 5.00 House Salad 4.00 

Vegetable of the Day 2.75  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.