


# THE PLOUGH

## NIBBLES

Bread with oil & balsamic 2.50 


Mixed Unpitted Olives  3.00


## TAPAS

All 5.00 or 3 Tapas for 13.50

Tempura King Prawns  
sriracha mayo

Northern Fried Buttermilk Chicken  
red pepper ketchup

Cauliflower Fritters  
curry mayo 

Salt Baked New Potatoes  
rosemary & roast garlic aioli 

Salt & Pepper Hake Fingers  
lemon and tartare sauce

Baked Chorizo & Egg  
tomato, onion & garlic



## TO START

Today's Soup  
honey & spelt bread 5.50

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

Steamed Shetland Mussels  
see specials board

Chicken Liver Parfait  
spiced plum chutney, pickles &  
grilled sourdough 8.00



Yorkshire Blue Cheese & Pickled Pear  
watercress, candied walnuts  
& honey dressing 8.00  



## BIG PLATES

Roast Wolds Chicken Breast  
truffle mash, grilled onions, bacon and  
mushroom, chicken butter sauce 15.00

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

Confit Easingwold Pork Belly  
chorizo, spinach & braised green lentils,  
burnt apple puree & crackling 17.00

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

Butternut Squash Ravioli  
sage pesto, crispy kale &  
toasted goats cheese 14.00  

North Sea Fish Pie  
hake, salmon & smoked haddock,  
creamy white wine veloute, cheesy mash,  
pickled samphire & shrimp salad 17.00

Today's Homemade Pie  
see specials board

## FROM THE CHARGRILL

The Plough Beef Burger  
brioche bun, baby gem & tomato,  
Monterey jack cheese, tomato chutney  
& French fries 14.50

Grilled 10oz Barnsley Chop  
sage pesto, greens & French fries 18.00 

Dry Aged 8oz Fillet Steak 29.00  
Dry Aged 10oz Ribeye Steak 25.00

Served with triple cooked chips, watercress, roasted tomato & grilled flat mushroom  
Add king prawn skewer 4.00 Add green peppercorn or blue cheese sauce 2.50

## DESSERTS

All 7.00

Apple & Bramble Meringue  
butter toffee ice cream


Yorkshire Cheeseboard  
celery, biscuits & chutney

Classic Vanilla Creme Brulee  
raspberries and shortbread

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

Chocolate Brownie  
salted caramel ice cream

## A BIT ON THE SIDE

Vegetable of the Day 2.75 

Triple Cooked Chips 3.00  
upgrade for just 1.00




Truffle & Parmesan Fries 5.00

House Salad 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.