

# THE PLOUGH

## NIBBLES

Bread with oil & balsamic 2.50 <sup>V</sup>

Mixed Unpitted Olives <sup>V</sup> 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 <sup>V</sup>

Salt Baked New Potatoes  
rosemary & roast garlic aioli <sup>V</sup>

Salt & Pepper Hake Fingers  
lemon and tartare sauce

Chestnut & Cranberry  
Sausage Roll

## 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

Festive Spiced Potted Duck  
cranberry relish & toasted  
sourdough 8.00 <sup>N</sup>

Harrogate Blue Cheese Salad  
beets, pear & candied walnuts and  
mulled wine dressing 8.00 <sup>V</sup> <sup>N</sup>

## BIG PLATES

Slow Roasted Turkey Breast  
cranberry stuffing, pigs in blankets, sprouts, rosemary  
roast potatoes & spiced red wine gravy 17.00

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

Cider Braised Pork Belly  
roasted parsnip, chestnut & cranberry sausage roll,  
burnt apple puree and creamed potato 17.00

Chickpea & Spinach Burger  
tomato lettuce and red onion,  
burger sauce, Monterey Jack cheese  
with new potatoes 14.00 <sup>V</sup> <sup>N</sup> French fries <sup>V</sup>

Honey Roasted Squash,  
Goats Cheese & Pine Nut Crumble  
spiced cranberry puree, sprouts  
& rosemary roast potatoes 14.00 <sup>N</sup> <sup>V</sup>

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 <sup>N</sup>

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

Christmas Pudding  
vanilla ice cream & boozy plums

Yorkshire Cheeseboard  
celery, biscuits & chutney

White Chocolate Creme Brulee  
cranberry & orange 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 <sup>V</sup>

Triple Cooked Chips 3.00  
upgrade for just 1.00

Truffle & Parmesan Fries 5.00

House Salad 4.00 <sup>V</sup>

Herbed New Potatoes 2.75 <sup>V</sup> <sup>N</sup>



Head Chef Jon Smith

<sup>V</sup> = vegetarian <sup>V</sup> = vegan <sup>N</sup> = 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.