


THE PLOUGH

NIBBLES

Bread with oil & balsamic or whipped butter 3.00 

Mixed Unpitted Olives  3.00



TAPAS

All 5.00 or 3 Tapas for 13.50


**Salt & Pepper Fried
Buttermilk Chicken**
spicy fennel seed slaw

Ox Cheek Scrumpets
pickled carrots horseradish cream

**Yorkshire feta, blood orange
& radicchio salad**
lemon & pomegranate dressing
As a starter dish 7.00

Fresh Burrata
pea, mint and asparagus  
As a starter dish 7.00

Potted Scarborough crab
radish salad and toast

**Tenderstem
Broccoli Tempura**
wild garlic aioli 

Citrus Cured Salmon
pickled cucumber, yoghurt

SMALL PLATES

Shellfish & Avocado Cocktail
pickled cucumber & bloody Mary mayo 8.50

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

Chicken Liver Parfait
Yorkshire chutney & pickles & toast 7.00



Chilli & Garlic King Prawns
burnt lemon & toasted sourdough 7.00

Fresh Mussels
see specials board

BIG PLATES

Buttermilk Fried Chicken Breast
grilled asparagus, green onion &
new potato salad, lemon & fresh
yoghurt cheese 17.00

**Goats Cheese, Spinach,
Pea & Mint Pie**
heritage potatoes, asparagus
& tenderstem broccoli,
wild garlic pesto 16.00  

Chickpea & Spinach Burger
brioche bun, tomato, lettuce,
burger sauce, Monterey Jack cheese
with French fries 14.00  new potatoes 

Roast Rack Of Lamb & Confit Shoulder
fondant potato, wild garlic pesto,
tenderstem & roasted cherry tomato jus 20.00

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

Grilled Scarborough Lobster
garlic butter, spicy fennel seed slaw
& French fries whole or half (market price)

Today's Homemade Pie
please ask your server

Crispy Pork Belly
creamed potato, bacon, button onions,
marjoram & peas, roasted baby carrots 16.50


FROM THE CHARGRILL

The Plough Wagyu Beef Burger
brioche bun, baby gem & tomato,
Monterey jack cheese, burger sauce
& French fries 15.50

Dry Aged 10oz Ribeye Steak 26.00
Dry Aged 8oz Fillet Steak 29.00
Served with peppercorn butter,
triple cooked chips, watercress, rosemary roasted
tomato & grilled mushroom & watercress
Add king prawn 4.00

Grilled Yorkshire Gammon Steak
fried duck egg, pineapple pickle,
rosemary roasted tomato &
triple cooked chips 13.00

A BIT ON THE SIDE

Vegetable of the Day 2.75 

Triple Cooked Chips 3.00
upgrade French fries 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.

MAY 2021