

THE PLOUGH

TAPAS & SHARERS

Perfect dishes for social casual dining or to enjoy as a snack with a glass of wine.

Dill Cured Salmon 3.50
sweet pickled vegetables & creme fraiche ©

Northern Fried Chicken 3.50
red pepper ketchup

Courgette Fritters 3.50
curried mayo ♡

Pork Meatballs 3.50
spicy tomato sauce ©

**Rosemary Roasted
New Potatoes** 3.50
smoked chilli mayonnaise ♡ ©

Bubble & Squeak Croquettes 3.50
tomato chutney ♡

Choose any three of the above for 9.50

Charcuterie Board 16.00
*potted spiced pork, chorizo & fennel salami, air dried ham,
corned beef 'hashties', honey and beer pickled onions,
sun blushed tomatoes, chutney & grilled ciabatta*

Antipasti Board 13.00
*grilled artichokes, pickled peppers, olives,
bubble & squeak croquettes, Olde York cheese,
sage pesto & grilled ciabatta* ♡

SMALL PLATES

Today's Soup *bread & butter* 5.00

Warm Hazelnut Crusted Goats Cheese *pickled beets & golden beet puree* ♡ 6.50

Half Pint Prawn & Avocado Cocktail © 7.50

'Hartlepool' Smoked Haddock Fishcakes *lemon mayo, parsley & caper salad* 7.00

Hake Fish Fingers *tartare sauce* 7.50

BIG PLATES

Prime Topside of Yorkshire Beef
duck fat roast potatoes, mash, Yorkshire pudding, parsnip puree, gravy & vegetables (served pink) 13.00

Roast Loin of Pork *duck fat roast potatoes, mash, stuffing, apple sauce & crackling* 13.00

Artichoke & Truffle Ravioli *grilled leeks, sage pesto, toasted pinenut butter & shaved Parmesan* ♡ 12.00

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

Mushroom, Spinach & Lentil Cottage Pie *buttered greens & vegetable gravy* ♡ 13.50

Roast Chicken Supreme *duck fat roast potatoes, mash, Yorkshire pudding, parsnip puree, stuffing, gravy & vegetables* 12.00

Grilled Wensleydale Gammon *braised peas & baby gem, pineapple pickle, fried hens egg & triple cooked chips* 11.50

Market Fish of the Day *see blackboard (can also be served plain grilled)*

The Plough Burger *tomato chutney, pickles, Cheddar or blue cheese, watercress & triple cooked chips* 12.50
Add any one of the following: *chorizo, fried egg, bacon* 1.50

A BIT ON THE SIDE

All 2.50

Heritage Potatoes ♡ ©, **Mash** ♡ ©, **Triple Cooked Chips** ♡, **Grilled Ciabatta** *with lemon oil & balsamic vinegar*
Pear & Walnut Salad *blue cheese dressing* ©, **Buttered Greens** ♡ ©, **Vegetable of the Day** ♡

SPECIALS

PLEASE SEE OUR BLACKBOARDS

CHILDREN'S MENU

ALSO AVAILABLE

DESSERT, TEA, COFFEE & LIQUEUR MENUS

are also available



Head Chef Jon Smith

♡ = vegetarian © = gluten free

All of 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.

September 2017