

THE PLOUGH

SUNDAY MENU

NIBBLES

Spiced Mixed Nuts ^V 2.50

Bread with oil and balsamic or herbed butter 2.50 ^V

Mixed Unpitted Olives ^V 3.00

SMALL PLATES

Today's Soup bread & butter 5.00

Smoked Haddock Fishcake tartare sauce, watercress & lemon 8.50

King Prawn Cocktail Isle of Wight heirloom tomato, marie rose, sun blushed tomato, pesto 8.00

Courgette Fritters coronation mayo 6.50 ^V

BIG PLATES

Sykes House Farm Topside of Roast Beef

roast potatoes, mash, Yorkshire pudding & gravy (served pink) 15.00

Stepney Hill Farm Roast Loin of Pork

roast potatoes, mash, stuffing, apple sauce & crackling 14.50

Mixed Plate Roast

topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes, apple sauce & crackling 16.00

Lemon & Thyme Roast Chicken Breast

wrapped in bacon, mash, roast potatoes, Yorkshire pudding & gravy 14.00

Roast of the Day

see specials board

All of the above roasts are served with seasonal vegetables

Cheese & Nut Loaf

Yorkshire pudding, mushroom gravy, mash & roast potatoes 13.00 ^V ^N

Market Fish Of The Day

see specials board

DESSERTS

Sticky Toffee Pudding

ice cream, honeycomb crumb & toffee sauce 8.00

Chocolate Brownie

chocolate sauce & mandarin sorbet 8.00

Ice Cream

3 scoops of your choice of ice cream, Chef's biscuit & sauce 5.50
(please ask your server for today's options)

A BIT ON THE SIDE

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

Vegetable of the Day 2.75 ^V Herbed New Potatoes 2.75 ^N

Head Chef Jon Smith



^V = vegetarian ^{Vg} = vegan ^N = 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.