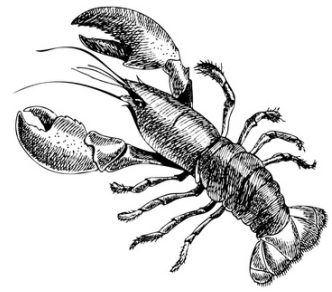


THE **PLOUGH** INN



APÉRITIFS

GLASS OF CHAPEL DOWN BRUT English Sparkling
Tenterden, Kent / **£9.5**

GRAPEFRUIT & THYME MARTINI

Grapefruit & Pomelo Gin, Grapefruit, Elderflower,
Thyme, Lemon / **£10.25**

SNACKS

MARINATED OLIVES (vg/sd) / **£5.5**

SMOKED ALMONDS (v/n) / **£5.5**

MIXED CASHEWS & PEANUTS (v/n/pn) / **£5**

BAKED SOURDOUGH Wild Garlic Butter (v/d/g) / **£7**

GRILLED ROSEMARY FOCACCIA Beetroot Hummus,
Chives (v/g/ss/s) / **£5.5**

SMOKED LANCASHIRE CHEESE Honey, Balsamic &
Oregano (d/sd/n-almond) / **£6**

STARTERS

STEAMED MUSSELS Tomato Sauce, Nduja, Spring Onions & Garlic Bread (mol, sd, g) / **£13.5**

FULL BLOOD WAGYU BEEF STEAK TARTARE Spiced Dressing, Smoked & Cured Egg Yolk,
Dripping Toast (g/sd/e/f/m) / **£15.5**

BEETROOT CURED & SMOKED SALMON Lemon Creme Fraiche, Capers, Berries,
Chilli Jam, Crisp Bread (f/s/sd/d/g) / **£12**

COBBLE LANE CHARCUTERIE Pickles, Olives, Grilled Rosemary Focaccia (g/sd/m) / **£19**

GRILLED YORKSHIRE ASPARAGUS Beetroot Hummus, Almonds & Truffle Vinaigrette (sd/ss/n-almonds) / **£9.5**

BURRATA Aubergine, Olives, Peppers & Pine Nuts (v, d, g, sd, n) / **£13**

LUNCH

VEGAN BURGER Charcoal Bun, Burger Sauce, 'Nduja, Chips
(vg/g/s/sd/m/ss/may contain traces of nuts & peanuts) / **£18**

HIGHLAND WAGYU BURGER Bacon & Onion Jam, Oglesfield Cheese Sauce, Gem Lettuce, Tomato, Brioche Bun,
Chips (d/g/e/sd/f) / **£21**

CIDER BATTERED HADDOCK Crushed Peas, Tartare Sauce, Chips (d/f/e) / **£16**

CAESAR SALAD Cured Ham Crisp, Crispy Sourdough, Cheddar, Anchovies,
Homemade Dressing (d/g/e/f/c/sd) / **£16** Add: **Chicken** / **£6**

ASPARAGUS & WILD GARLIC RISOTTO Stracciatella, Pine Nuts (v/d/sd/n-pine nuts) / **£19**

RUMP STEAK CIABATTA Horseradish Crème Fraîche, Watercress, Skinny Chips (g/d) / **£18.5**

BAKED SWEET POTATO Crispy Oyster Mushroom, Tahini Yogurt, Watercress & Lime Salad (vg) / **£18**

PORK SIRLOIN Creamy Spinach, Garlic Mashed Potatoes & Red Wine Jus (d/sd) / **£20**

STEAKS

Your choice of sauce from:

Peppercorn Sauce (g/f/d), Red Wine Sauce (sd)

Roasted Garlic Butter (d), Blue Cheese Sauce (d)

250g BAVETTE / £24

200g FILLET / £36

300g RIBEYE / £37

Our larger cuts have limited availability & are priced
individually, please see our specials menu for more
information

SIDES

CHIPS - SKINNY OR CHUNKY (vg) / **£5**

INVISIBLE CHIPS 0% Fat 100% Charity / **£4.5**

ROASTED FLAT MUSHROOMS Garlic (v/d) / **£5.5**

TRUFFLE MAC & CHEESE (v/g/d/sd) / **£6**

MIXED LEAF SALAD Pickled Red Onion
(vg/sd) / **£4.75**

TENDERSTEM BROCCOLI Sesame Miso Dressing,
Red Chilli (sd/ss/s) / **£7**

HASSELBACK POTATOES Pancetta & Bone Marrow
Butter (d) / **£7**

BUTTERHEAD LETTUCE Blue Cheese Dressing,
Croutons (f/e/m/d/g/sd) / **£5.5**

Before ordering, please speak to our staff if you have a food allergy or intolerance

Whilst we take every precaution, please beware, the consumption of under cooked burgers may present a health risk

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

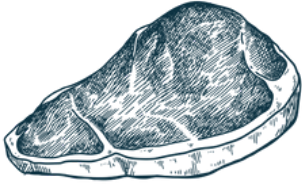
Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n)
Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)





THE **PLOUGH** INN



Set Menu
Three Courses £35
Tuesday - Thursday

Starters

SMOKED WAGYU BEEF TARTARE

Spiced Dressing, Smoked & Cured Egg Yolk, Dripping Toast (g/sd/e/f/m)

BEETROOT & CHERRY SMOKED SALMON

Lemon Crème Fraiche, Caperberries, Chilli Jam, Crisp Bread (f/s/sd/d/g)

GRILLED YORKSHIRE ASPARAGUS

Beetroot Hummus, Almonds & Truffle Vinaigrette (sd/ss/n-almonds)

BURRATA

Aubergine, Olives, Peppers & Pine Nuts (v/d/g/sd/n)



Mains

PAN ROASTED COD

Surf Clams, Shoestring Potatoes, Dill & Lemon Sauce (mol/f/d/sd)

250g BAVETTE STEAK

Peppercorn Sauce, Chips (d/f/g/sd)

ASPARAGUS & WILD GARLIC RISOTTO

Stracciatella, Pine Nuts (v/d/sd/n-pine nuts)

Desserts

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream (v/g/d/e/s)

VEGAN BANOFFEE PIE

Coconut & Dark Chocolate (vg/n-cashew & peanuts)

BURRATA CHEESECAKE

Raspberry & Crispy Wafer (v/d/g)



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**Join us in supporting Hospitality Action*