

SUNDAY LUNCH

STARTERS

Bread, sweet balsamic glaze and olive oil.	3.50
Carrot and ginger soup, crispy and pickled shallots, parsley.	5.50
“Benedettos Gin” cured salmon, lemon, basil and beetroot tapenade	7.95
Potted Beef, piccalilli and toast.	7.00
Charred, buttered leeks, Poached egg, truffle and parmesan.	6.90
Rabbit and chicken terrine, pickled turnips, mustard and crispy cabbage	7.00
Crispy pigs head croquette, celeriac, apple and sweet mustard dressing.	6.00

MAIN COURSE

Slow Roast Sirloin of beef accompanied with horseradish	15.90
Roasted shoulder of lamb with mint sauce	15.50
Roast Loin of pork with crackling and apple sauce	14.90
Little Roasts for children	7.75
Grilled Sea Bream fillet, crispy chicken wing, sprouting broccoli, potato, chicken veloute	15.90
Roast winter squash, sage gnocchi, burrata cheese, rocket pesto, toasted almonds.	12.50
Beer battered fish and hand cut chips with mushy peas and tartare sauce	12.90
The Plough burger, brioche bun, ketchup, mustard, gherkin, red onion & hand cut chips	12.50

Ask your server for this week's specials

SIDE DISHES

Mashed potato	3.00	Braised red cabbage	3.00
Hand cut chips	3.00	Mixed leaf salad	3.00
Roquette and parmesan salad	3.00	Curly Kale, chilli and almonds	3.00
Orange glazed carrots	3.00	Herby New potatoes	3.00
Truffled chips	3.50	The Plough Slaw	3.00

DESSERTS

Oatmeal milk and Chai Panna cotta, tea poached pears, nutty crumb	6.50
Bitter Cocoa cake, Vanilla ice cream, peanut brittle.	6.50
Lime cheesecake, coconut crumb, roasted pineapple.	7.00
Spiced pumpkin brûlée, gingernut biscuit.	6.50
A choice of ice cream and sorbets, chocolate crumb.	6.00
Apple and blackberry crumble, custard.	6.50
Baron Bigod, The Duke or Lincolnshire poacher with homemade chutney and biscuits	5.00
A plate of all three	8.00

Children's portions or simple dishes are available please speak to your server.

Tables of 6 or more will incur a 12.5% service charge

Sunday lunch is our busiest service so please bear with us.