

STARTERS

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| 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 COURSES

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| The Plough burger (served pink), brioche bun, ketchup, mustard, gherkin, red onion and hand cut chips. Add cheese or bacon +1.00 | 12.50 |
| Beer battered fish and hand cut chips with mushy peas and tartare sauce | 12.90 |
| Grilled gammon steak, duck egg and hand cut chips | 13.50 |
| Glazed Pork belly, burnt apple puree, smoked mash, carrot and kohlrabi slaw. | 15.00 |
| Aged Sirloin steak, Grilled tomato, watercress, hand cut chips and bone marrow butter | 21.50 |
| Slow roast duck leg, Puy lentils, butternut squash and pickled red cabbage. | 16.00 |
| Roast winter squash, sage gnocchi, burrata cheese, rocket pesto, toasted almonds. | 12.50 |
| Grilled fillet of Sea Bream, crispy chicken wing, sprouting broccoli, potato, chicken veloute | 15.90 |
| Lamb rump and sticky shoulder, warm buckwheat and golden raisin salad, curly kale, swede puree and hazelnut. | 17.90 |

Ask your server for this week's specials

SIDE DISHES

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| 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

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| 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 |

Food served 12pm – 9.30pm

At busy times please be patient with us – all our food is cooked fresh to the order

Children's portions are available or simple dishes on request

Tables of 6+ will incur a 12.5% service charge

Allergen menu available on request