

Sunday



WHILST YOU WAIT

homemade focaccia ve
olive oil & balsamic

6.20

house marinated olives ve/gf
olive oil, garlic, chilli, lemon & herbs

5.60

padron peppers v/ve*/gf*
garlic aioli

5.80

panko-crumbed fried oysters gf* each 3.70
nước chấm dipping sauce 1/2 dozen 20.50

STARTERS

tuna tataki gf*
seared sashimi-grade tuna served with wasabi, pickled ginger and black rice vinegar ponzu

13.90

king prawns & green papaya gf* 15.90
butter-roasted king prawns with a spicy salad of green papaya, cherry tomatoes, green beans and peanuts

goats curd primavera v/gf 11.90
whipped goats curd, beans and peas, dressed in vibrant herb oil and topped with pangrattato

charred little gem with pancetta gf 9.95
lightly warmed and charred lettuce topped with pancetta and pangrattato, served with sauce gribiche

coppa carpaccio gf* 10.90
thin slices of locally cured pork shoulder, herb mayo, toasted pine nuts, Parmesan and truffled balsamic vinegar

grilled artichoke & romesco ve/gf*/n 9.95
charred baby artichokes in a smooth roasted red pepper and almond sauce with house pickles

ROASTS

our roasts come with a Yorkshire pudding, roasted seasonal vegetables, greens, roast potatoes and plenty of gravy, all served family style

sirloin of beef gf* 23.50
chimichurri

half-chicken gf* 21.50
tomato chutney

Pork loin gf* 21.90
apple purée

mushroom wellington v/ve* 18.50
beetroot purée

leg of lamb gf* 22.90
butternut squash purée

childrens roast (U12s) v*/ve*/gf* 13.50
beef, chicken, lamb, pork or mushroom wellington

mixed meat roast gf* 32.50
beef, chicken, lamb and pork

MAIN COURSE

Plough cheeseburger or Seitan burger v*/gf* 18.50
two patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries
extra patty 4.00

beer-battered fish 18.50
beer-battered haddock, hand-cut chips, crushed peas, curry sauce and tartare

Plough Caesar 16.90
cos, soft-boiled egg, crispy Parma ham, anchovies, focaccia crisps, Caesar dressing and Parmesan

cauliflower, dahl & spinach v/ve*/gf 19.90
roasted cauliflower, red lentil and chickpea dahl, spiced spinach and house pickles

Greek salad v/gf 16.90
tomatoes, olives, cucumber, red onion and feta with parsley mint and oregano, all dressed in herb oil

pasta of the day POA
please ask your server

add chicken to either salad 4.00

fish of the day POA
please ask your server

SIDES

roast potatoes ve/gf 5.00

hand-cut chips v 4.60

mashed potato v/gf 5.00

Plough seasoned fries v/gf* 4.60

roasted vegetables & greens ve/gf 5.00

pork crackling gf 5.00

cauliflower cheese v/gf 6.00

Caesar salad 6.20

Please let us know of any allergies or dietary requirements before you order

(v) Vegetarian (ve) Vegan (gf) Gluten-free (n) Contains nuts (*) Can be altered to suit dietary requirement

All tables will incur a discretionary 10% service charge, which is distributed directly to our team. VAT is included at the standard rate



Celebrate life's moments

Looking for the perfect venue for your special occasion? We are the ideal setting for weddings, wakes and private events - catering for everything from small, intimate gatherings to large festive celebrations.

Please email: info@theploughcoton.co.uk
or call:
01954 210489

Live Music

Follow our social media accounts for full details of our live singers and dj sets throughout the summer, See our posters in the venue for dates & timings

Happy Hour

Come join us Tuesday to Friday from 3pm until 6.30pm
Classic cocktails 2 for £14 ~ £5 a pint on selected beers
T&Cs apply

Follow us on our social media accounts for promotions and special events throughout the year. @theploughcoton

