



– Something to Start –

From the Sea

Crab Cakes – apple avocado coriander - lime – chilli – £6

Smoked Salmon on Toast – beetroot slaw – dill – wasabi mayo – £6

From the Land

Chicken Breast – sweetcorn – leeks – £6

Duck Liver Parfait – apricot and orange compote – cointreau jelly – walnuts – £6

Something Vegetarian

Fried Halloumi – aubergine sambal – coriander flat bread – £5.50

Today's Soup – warm rustic bread – £5

– Something to Follow –

From the Sea

Roasted Hake – tarragon new potatoes – mushroom puree – leeks – pancetta – chicken jus – £11

Fillet of Seabass – Asian noodle stir fry – coriander – radish – £11

Beer Battered Haddock – hand cut chips – peas – tartare sauce – £10

From the Grill

28 Day Aged Ribeye Steak – hand cooked chips – tomato – portobello mushrooms – £17

The Plough Beef Burger – beetroot slaw – watercress – tomato – mayonnaise – onion rings – hand cooked chips – add bacon or cheese £1.50 each – £12

Corn Fed Chicken Breast – hand cooked chips – tomato – portobello mushrooms – £12

From the Land

Pork Belly – bubble and squeak potatoes – cavalo nero cabbage – cider apple jus – £13

BBQ Glazed Beef Short Rib – pomme anna – marinated root vegetables – £13

Lambs Liver – sweet potato mash – onions – mint and rosemary jus – £11

Something Vegetarian

Pearl Barley Risotto – marinated root vegetables – goats cheese – £10.50

Asian Noodle Stir Fry – coriander – radish – £9.50

Bubble and Squeak – poached egg – cavalo nero cabbage – £9.50



– Something Sweet –

Sticky Toffee Pudding – butterscotch sauce - vanilla ice cream or crème anglaise – £5

Chocolate Brownie – vanilla ice cream – chocolate sauce – chocolate soil – £5

White Chocolate and Berries Cheesecake – granola – berry sorbet – £5

Lemon Posset – short bread – berries compote – £5

Apple Crumble – vanilla ice cream or crème anglaise – £5