



The Plough

All Day Menu



Meals served:

Wednesday - Saturday 12-9 pm

Sunday 12-5pm

Starters

Homemade soup of the day £4.95

served with crusty bread and butter

Pork and black pudding sausage rolls £5.50

*flavoured with apple and thyme, dressed salad leaves
and roasted apple purée*

Homemade pressed ham hock terrine £5.95

*Spiced plum and apple chutney, exotic leaf salad, crusty
bread and butter*

Smoked haddock and salmon fishcakes 5.50

served with anchovy dressing and salad

**Sun dried tomato bruschetta
with goats' cheese (v) £5.95**

*Served with dressed exotic leaves
and balsamic syrup*

Main courses

**Slow roasted pork belly marinated in sweet
chilli, thyme and honey £12.50**

*Served on creamy mashed potatoes, wilted greens,
apple sauce and gravy*

**Stuffed chicken breast with Ricotta and thyme,
wrapped in Parma ham £12.50**

*Served with mashed potatoes, wilted greens & whiskey
sauce*

Homemade shortcrust steak and ale pie £10.50

*Served with creamy mash potatoes, gravy and a
selection of market vegetables*

Pan fried lamb's livers with onion & bacon £8.95

*finished in a red wine sauce with mash and seasonal
vegetables*

**Traditional fish and chips
small £6.95 large £11.95**

*Beer battered haddock, homemade fries,
dressed rocket leaves, homemade tartare sauce
and garden buttered peas*

Smoked haddock tagliatelle £10.50

*Finished in cream with fresh herbs
and parmesan shavings*

Vegetable pasta bake (v) £9.50

*Finished in tomato basil sauce and topped
with melted cheese. Served with garlic bread*

Our grill and burger selection

The BIG Mixed grill £18.50

8 oz. gammon steak, 5oz rump steak, chicken breast, 2 x pork sausages, coleslaw, baked beans, 2 x fried eggs, homemade chips, BBQ sauce

10 oz. Rump steak £14.50

All are served with flat cap mushroom, baked tomato, homemade onion rings & chips, dressed rocket leaves with shavings of parmesan cheese (Add either whisky sauce or pepper sauce)

8 oz. Gammon steak £10.50

served with homemade pineapple and red chilli chutney, garden peas, fries and topped with a fried egg

Homemade Burgers £9.95

Served with lettuce and a mild creamy mustard mayonnaise on a toasted pretzel bun with onion rings, coleslaw and homemade chips

Choose from below:

Cheesy barbeque beef

8oz steak burger topped with cheddar cheese and crispy bacon and sticky BBQ sauce

New Yorker

8oz steak burger topped with caramelised onions, American mustard, melted cheese

Chicken and Goat's cheese

Pan fried chicken breasts, grilled goat's cheese and sweet chilli jam

Homemade Desserts

Chocolate brownie, vanilla ice cream £6.50

White chocolate and raspberry cheesecake £6.50

Apple and plum crumble topped with our own homemade shortbread topping £5.50

Served with either custard or vanilla ice cream

Vanilla ice-cream and chocolate sauce £4.50

Lighter bites (12-5pm)

Cajun spiced chicken Caesar salad small £6.95 large £10.95

Crunchy lettuce, crispy smoked bacon, croutons, pan fried chicken breast, Caesar dressing, garlic bread

Fish Finger baguette £6.95

"Thwaites Original" Beer battered fish fingers, lettuce, with homemade tartare sauce
Served with homemade chips and side salad

Filly cheese steak baguette £7.95

Sautéed strips of beef with mushrooms, mixed peppers and caramelised onions, topped with melted cheddar.
Served with homemade chips and side salad

Billy Goat Gruff's Baguette (v) £7.50

Grilled goat's cheese with sweet chilli jam. Served with homemade chips and side salad

Little ones £5.95

4 oz. cheesy steak burger and fries

Toasted burger bun, mayonnaise, lettuce, tomato

Mini fish and chips

Duo of sausage, mash and gravy

Chicken goujons, baked beans and fries

Penne pasta in tomato sauce with cheese

Side orders

Homemade Fries £2.95

Loaded homemade fries (melted cheese and bacon) £4.00

Garlic bread £2.95

Garlic bread and cheese £3.50

Mixed vegetables £2.50

Beer battered onion rings £2.95

House salad £2.50

Hot Drinks

Americano £2.30

Latte £2.50

Cappuccino £2.50

Mocha £2.50

Hot Chocolate £2.50

Tea £2.10

All our products are locally sourced. The Plough avoids the use of genetically modified foods in their menus. Food allergies and intolerance: Some dishes may contain traces of nut or nut derivatives. Although our fryer vats are separated the risk of allergen contamination may occur. Our grills and proximity of food items during cooking on may also lead to cross-contamination. Dishes with fish may contain bones. Please speak to a member of staff about ingredients in your meal when placing the order

