

# The Plough Inn

## NIBBLES

Marinated gordal olives	£2.95	Homemade Pork scratchings, spiced	
Homemade bread, olive oil & aged		apple puree	£2.00
balsamic or butter	£2.00	BBQ pork ribs, Asian slaw	£4.50
Smoked almonds, honey chilli peanuts		Southern fried chicken bites	£4.50
or salted pistachios	£1.75		

## STARTERS

- Atlantic prawn, avocado salsa, whisky marie rose cocktail £8.00
- Whole baked camembert, focaccia, spiced tomato chutney, wild garlic pesto £8.50 or £10.50
- The Plough Inn charcuterie board, olives, pickles & homemade bread £9.00 or £17.00

## PUB CLASSICS

- 'Proper pie', chips or mash & seasonal vegetables, please ask for today's special £14.00
- The Plough Inn fish & chips, spring peas, tartare sauce £12.00
- Classic bacon cheese burger, BBQ sauce, 1833 cheddar, sesame seed brioche bun, chips £14.50
- Southern fried chicken burger, avocado, celeriac remoulade, tomato relish, toasted sesame seed brioche bun, chips £14.00
- Proper 12oz gammon steak, pineapple relish & spring peas, chips £13.50

## Steaks

Our meat is 28 day dry aged, cut and trimmed on the premises to give you the best quality steak. All served with triple cooked chips, cherry tomatoes, king oyster mushroom, crispy shallot & watercress salad

Hanger 8oz (served medium rare) £12.50

Scotch rump steak 10oz £19.50

Ribeye steak 8oz £19.50

Buccleuch Scotch fillet steak 6oz £26.00

## Sauces £2.00

Pepper or Blue cheese

## Sides £3.00

Cavolo nero in wild garlic butter	Garden salad
Tenderstem broccoli & toasted almonds	Triple cooked chips
Sugar snap peas & Chantenay carrots	Mash potato
	Seasonal new potatoes

All allergies or intolerances must be discussed with the team at time of ordering. Prices are including 20% VAT.