



STARTERS

Plough's Marinated Olives & House Blushed Tomatoes (VG)	£4.50
Warmed Ciabatta Served with Virgin Olive Oil & aged Balsamic Vinegar	£3.50
Chef's Soup of the day & Warm Ciabatta	£6.50
Charred Padron Peppers Seasoned with sea salt served with Aioli	£7.00
Forest Mushrooms, Hummus & Toasted Sourdough with Baby Leaf Spinach, Truffle Olive Oil & Home Blushed Tomatoes (VG)	£7.50
Thai Chicken Skewer in a mild Red Curry Marinade, with Mango Yogurt, Asian Salad & Fresh Lime	£7.50
Truffle Buttered Duck Liver Parfait & Crostinis with Caramelised Onions	£8.00
Steamed Shetland Mussels in White Wine Cream & Garlic, Fresh Parsley & Ciabatta Bread	£9.50
Pil Pil Prawns with Garlic, Chilli, Olive Oil & Tomato	£11.50

ROASTS

Roast Chicken Supreme	£17.50	Rump of Lamb	£19.00
Pork Belly	£17.50	Mixed Meat Roast (all of our Roasts)	£22.00
Sirloin of Beef	£19.00		



Roast Norfolk Turkey Cranberry Stuffing, Pig in a Blanket, Roast Potatoes, Fresh Mixed Vegetables & a Turkey Jus (*available from Mid-November*) £17.50

(All our Roasts come Served with Roast Potatoes, Fresh Mixed Vegetables, a Yorkshire Pudding & Gravy)

OTHER MAINS

Sweet Potato, Squash and Chickpea Balti with Spinach & Scented Rice (VG)	£15.50
Pea Mint & Goat's Cheese Risotto, Marinated Courgette, Lemon & Thyme Salad (GF)	£15.50
Seafood Linguine, Tomato Shellfish Bisque & Mascarpone Sauce	£17.00
Crispy Battered Cod Fillet with Tartar sauce, Thick Cut Chips & Crushed Peas	£17.50
Pan Seared Dutch Calves Liver, Beer Cured Bacon, Mash, Sage & Garlic Butter Crispy Shallots	£18.50

SIDES

White Truffle and Parmesan fries	£7.00	Cauliflower Cheese	£4.00
Triple Cooked Hand Cut Chips	£4.00	Creamed Mash	£4.00
Tomato & Mozzarella Salsa Verde	£4.50	Buttered Vegetables	£4.00
New Potatoes with Shallot Butter	£4.00		

10% discretionary service charge will be applied to all tables. Please ask a member of staff for any help regarding allergens.

This menu may be subject to change without prior notice.