

Available All Day Tuesday-Thursday

2 Courses £25.00

3 Courses £30.00

Starters

Chefs Soup

Served with Homemade Bread

Beef Sirloin Croquettes

Served with Vine Tomato and Red Pepper Ragu

Chargrilled Aubergine Steak

*Served with Smoked Harissa, Tomato, Aubergine Pickle
and Coconut Cream (VG) (GF)*

Steamed Shetland Mussels

Served in a White Wine Cream Sauce with Ciabatta

Sauteed Chicken Livers Served

with Caramelised Onions, Rocket, and Balsamic Dressing (GF) (DF)

Grilled Sardines

Served with Crisp Pancetta Lardons & Salsa Verde (GF) (DF)

Goats Cheese Salad

*Served with Roasted Nuts, Caramelised Onions, Rocket, and Balsamic
Dressing (GF)(V)*

Mains

Wild Mushroom, Parmesan, Spinach and Sage Linguine

With Pesto Cream and Shaved Parmesan

Pan Fried Halloumi Salad

With Cous Cous, Pomegranate, Tomato, Mint and Coriander (V) (GF)

Suffolk Chicken Bacon and Leek Pie

Served with a Puff Pastry Lid in a Tarragon Veloute with Vegetables

The Plough's Fish and Chips

Served with Crushed Peas, French Fries and Tartare Sauce

Beef Steak Burger

*Burger Sauce, Siracha Mayonnaise, Mature Cheese, Gherkin and Toasted
Brioche Bun with Skin on French Fries*

Pan Fried Calves Liver with Bacon Relish

Served with Creamed Potatoes, Vegetables and Balsamic Onion Gravy

Seafood Linguine

Served in a Tomato, Chili and Mascarpone Sauce

*Please advise a member of staff of any allergies or dietary requirements. A
service charge of 10% will be applied to all tables of 6 or more people.*