

NIBBLES

Warm Ciabatta Bread, Virgin Olive Oil and Balsamic	4.00
Noccellara Olives (vg) (gf)	4.50
Pork and Chorizo Sausage Rolls with Chilli Jam	4.50

TO *Start*

Chef's Soup Served with Homemade Bread	6.50
Chargrilled Aubergine Steak Served with Smoked Harissa, Tomato, Aubergine Pickle and Coconut Cream (vg)	8.00
Baby Back Pork Belly Rib Gochang, Honey and Soy Glaze, Black Sesame and Coriander	11.50
Prawn and Crayfish Salad Served with a Mango, Chili and Avocado Dressing	8.50
Caramelised Goats Cheese Served with Roast Nut, Baked Beetroot & Red Onion Salad & Herb Oil	8.50
Pan Fried Tiger Prawns In Smoky Pil Pil Sauce with Toasted Ciabatta	12.50
Scotch Beef Fillet Carpaccio Baby Chard and Rocket, Shaved Parmesan and Truffle	15.50

OUR ROASTS

ALL OUR ROASTS COME SERVED WITH ROAST POTATOES, FRESH MIXED VEGETABLES, A YORKSHIRE PUDDING AND HOMEMADE JUS

Chicken Supreme	18.50
Pork Belly	18.50
Sirloin of Beef	21.00
Lamb Rump	21.50
Mixed Meat (All of our Roasts)	27.50

SPECIALITIES

Calves Liver with Bacon Relish Served with Creamed Potatoes Vegetables and Balsamic Onion Gravy	19.50
Wild Mushroom, Parmesan, Spinach and Sage Rigatoni Served with Pesto Cream and Shaved Parmesan	17.50
The Plough's Fish and Chips Served with Crushed Peas, Thick Cut Chips and Tartare Sauce	18.50
Pan Fried Halloumi Salad With Pomegranate, Cous Cous, Baby Balsamic Onions, Tomato, Mint and Coriander	17.50
Devonshire Crab Rigatoni Crisp Pancetta, Butternut Squash Puree and Rosemary Cream	19.50
Beef Steak Burger Burger Sauce, Sriracha Mayonnaise, Mature Cheese, Gherkin and Toasted Brioche Bun with Skin on French Fries	17.50

SIDES

Cauliflower Cheese	4.50
French Fries	4.00
Dressed Summer Salad	4.00
Buttered Mixed Vegetables	4.00
Triple Cooked Chips	4.50
Truffle and Parmesan Chips	7.50

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.

CHAMPAGNE

1/2 Baron De Marck Brut NV

Gobillard Brut NV

Gobillard Brut Rose NV

Bollinger Brut NV

Bollinger Brut Rose NV

Bottle

25.00

50.00

52.00

75.00

85.00

White

175ml 250ml Bottle

Pinot Grigio Via Nova

Italy (Vegan)

7.00

8.10

22.50

Tooma River Chardonnay

Australia

7.50

8.50

24.50

Sauvignon Blanc, Frost Pocket

Marlborough, NZ

8.00

10.50

31.00

Muscadet Sèvre & Maine

France

29.00

Picpoul de Pinet, Reserve Roquemolliere

Languedoc, France

29.50

Chenin Blanc RESERVE

South Africa

30.00

Mar de Frades Albariño Atlántico

Spain

31.00

Columbia Valley Riesling

USA

31.50

Gavi Di Gavi La Minala

Italy

33.00

Sancerre, Franck Millet

France

39.50

Chablis Drouhin Vaudon

45.00

ROSE

175ml 250ml Bottle

Pinot Grigio Blush Via Nova

Italy

7.00

8.50

23.50

Zinfandel Rose

California, USA

7.50

9.00

24.50

Côtes de Provence Rose

France

8.50

10.50

31.00

SPARKLING

175ml Bottle

Prosecco

Valdobbiadene, Sugar Free, DOCG

7.50

29.50

Rose Prosecco Brut

32.50

Red

175ml 250ml Bottle

Lanya Merlot

Chile (Vegan)

7.00

8.10

22.50

Rioja Tempranillo

Spain (Vegan)

7.50

8.50

24.50

Amaru Malbec

Valles Calcaquies Arg. (Vegan)

7.50

9.50

28.50

Grenache Shiraz Mourvèdre

Australia

29.50

Leyda Valley Shiraz RESERVA

Chile

31.00

Pinot Noir Mac Murray

California

38.00

Primitivo Di Manduria Papale

Italy, 14.5% Vol

41.00

Chateau Orisse Du Chasse

Sant-Emilion Grand Cru, France 15.5%

48.00

Chateauneuf Du Pape

Chante Cigale France 15%

52.00

Amarone della Valpolicella, BERTANI

Italy 15.5% Vol

65.50