THE PLOUGH
RESTAURANT BAR LOUNGE

Starters

Chef's Soup of the Day 10.5
Served with Toasted Ciabatta (GF)

Flamed Mussels 13.5
Shetland Blue Mussels in a Fresh Chilli Butter with White Wine and Herb Sauce Served with Grilled Bread (GF)

Breaded Goats Cheese 12.5
Pear Puree, Spiced Port Braised Pear and Pear Crisps

Sticky Beef 15.5
Sticky Beef with Pan Fried Red Peppers and Pak Choi, Chilli Dressing and Crispy Rice Noodles GF

Smoked Salmon 12.5
Scottish Smoked Salmon, Dill Horseradish Cream, Pickled Shallots, Baby Capers & Buttered Granary Bread (GF)

Garlic Tiger Prawns 14.5
Served with Fresh Lemon and Parsley Buttered Sauce and Toasted Ciabatta (GF)

Salt and Pepper Crispy Squid 11.5
Crispy Fried Squid with a Salt & Pepper Crust, Citrus Mayonnaise and Fresh Chilli GF

Scallops 16.5
With a Pea Puree, Panfried Slow Roasted Pork Belly and Parma Ham Crisps (GF)

Potted Ham Hock 11.5
Topped with Herb Butter, Piccalilli and Toasted Bread (GF)

Stuffed Mushrooms 11.5
Baked Portobello Mushrooms stuffed with Sundried Tomatoes, Pinenuts, Spinach and Red Onions Topped with Blue Cheese and Pine Nut Crumbs GF/VG

Thai Satay Chicken Skewers 13
Thai Satay Sauce with Chilli, Crushed Peanut and Cucumber, Chilli and Coriander Salad (GF)

Mains

Atlantic Cod Loin 26.5
Served Grilled or in Crispy Beer Batter with Triple Cooked Chips, Mushy Peas and Tartare Sauce GF

Lamb Rump 28.5
Served with Root Vegetables and Parmesan Croquette, Tenderstem Broccoli, Carrot and Swede Puree, Confit Garlic and Redcurrant Jus GF

Homemade Gnocchi 23.5
Homemade Gnocchi with Mixed Panfried Vegetables, Tomato & Basil Sauce GF – VG – V

Guernsey Skate 27.5
Cooked to your liking, Grilled GF or Meniere, Served with Warm Tomato and Caper Vinaigrette and Buttered New Potatoes (GF)

8oz 32-Day Aged Rib-Eye Steak 34.5
Served with a Garlic Portobello Mushroom, Balsamic Glazed Heritage Tomato and House Seasoned Fries GF
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £6

8oz 32-Day Aged Fillet Steak 39.5
Served with a Garlic Portobello Mushrooms, Balsamic Glazed Heritage Tomato and House Seasoned Fries GF
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £6

Spiced Duck Breast 29.5
Served with Braised Red Cabbage, Celeriac Puree, Hasselback Potatoes with Honey Spiced Jus GF

Wild Sea Bass Risotto 27.5
Asparagus Wrapped in Parma Ham
, Pea Risotto, Prawns and Lemon Beurre Blanc GF
(Vegetarian Option with Pan-Fried Halloumi Available) – 23.5

Pan-Fried Suffolk Chicken Supreme 24.5
Leek, Wild Mushroom and Parmesan Fricassee with Sauteed Baby Potatoes and a Bacon Crumb GF

King Prawn and Mussel Linguine 27
Black Tiger Prawns & Blue Shell Mussels with Garlic, Chilli, Spinach and Shallots White Wine Cream Sauce
(Vegan Options Available – Mushrooms,
Spinach and Pinenut) - 24

Thai Style Black Tiger Prawn and Pak Choi Curry 29
Thai Style Curry with Coconut Milk and Steamed Basmati Rice and Mixed Green Vegetables GF
(Chicken or Vegan Options Available) – 24.5

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you. Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.
V – Vegetarian GF – Gluten free ( ) – Option Available

THE PLOUGH
RESTAURANT BAR LOUNGE

Side Dishes

House Fries 5.5 VG

Hand Cut Triple Cooked Chips 6 VG

Buttered Tenderstem Broccoli 7 VG/GF

Sauteed New Potatoes with Herbs and Seasoned Butter 5 VG

Panfried Fine Beans with Garlic and Shallots 7 VG

Garlic Mushrooms 5.5 VG

Rocket and Parmesan Salad 6.5

Tomato and Red Onion Salad 5 VG/GF

Creamy Mash Potatoes 4.5 VG/GF

À La Carte Desserts

Selection of Ice Creams and Sorbet 2.5/Scoop
Please ask your Server for Today's Selection VG GF

Belgian Chocolate Fondant 9

Vanilla Ice Cream
Please allow for 12-minute cook time

Roast Pineapple 8.5
Coconut Butterscotch, Vanilla Ice Cream GF VG

Homemade Profiteroles 8.5
Chantilly Cream and Belgian Chocolate Sauce with Vanilla Ice Cream

Chef's Choice Cheesecake 8.5
Please ask your Server for Today's Selection

Cheese Platter 14
Biscuits, Grapes, & Chutney

Affogato 6
Vanilla Ice Cream, Single Espresso GF

Crumble of the Day 9
Served with Vanilla Bean Ice Cream

Sticky Toffee Pudding 8.5
Butterscotch Sauce and Vanilla Ice Cream

For Our Little Guests

Fish and Chips in Crispy Batter 12.5
Pasta in Tomato Sauce/Plain 10.5
Chicken and Cheese Burger with Fries 12.5
Chicken Goujons, Garden Peas and Fries 10.5

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you. Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.
V – Vegetarian GF – Gluten free ( ) – Option Available