



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

Sticky Beef 15.5

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

BBQ Soy Spare Ribs 13.5

BBQ Soy Spare Ribs with a Cucumber and Spring Onion Salad GF

Baked Camembert 13.5

With Toasted Ciabatta and Honey & Apple Chutney GF

Sesame Seed Tiger Prawns 14.5

Crispy Sesame Seed Tempura Tiger Prawns with Sweet Chilli Sauce GF

Salt and Pepper Crispy Squid 11.5

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

Smoked Salmon and Crab Chilli Roll 13.5

Crab and Chilli rolled in Smoked Salmon with Pickled Lemon and Avocado served with Buttered Granary Bread GF

Scallops 16.5

With a Pea Puree, Panfried Slow Roasted Pork Belly and Parma Ham Crisps GF

Caramelised Goats Cheese 12.5

With Baked Beetroot, Pear, Roasted Cashews, Beetroot and Pear Puree and Balsamic Crostini GF

Hot Honey Teriyaki Chicken 13

Sesame Seeds, Soy Sauce, Spring Onions and Citrus Mayo GF

Mains

Atlantic Cod Loins 26.5

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

Lamb Rump 28.5

Pea Puree, Caramelised Shallots, Creamed Butter Mash Potato, Asparagus, Onion Crisps & Balsamic Jus GF

Homemade Gnocchi 23.5

With Coconut Katsu Curry Sauce and Panfried Vegetables V GF

Guernsey Skate 27.5

Cooked Grilled or Meniere, Served with Sundried Tomato, Capers & Prawn Butter and Sauteed Potatoes GF

8oz 32-Day Aged Rib-Eye Steak 34.5

Served with a Garlic Portobello Mushroom, Confit Tomatoes 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, Confit Tomatoes and House Seasoned Fries GF
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £6

Pork Tenderloin 26.5

With a Mustard & Nut Crust, Spiced Rhubarb Puree, Fondant Potatoes, Tenderstem Broccoli and Jus GF

Wild Seabass 27.5

Wild Seabass with Stir-fried Noodles & Vegetables, Panfried Pak Choi and a Chilli & Lime Butter

Pan-Fried Suffolk Chicken Supreme 24.5

Chorizo and Pea Arancini, Chargrilled Asparagus, Peppers & Pickled Chilli in a Smoked Paprika Pomodoro Sauce

Seafood Puttanesca Linguine 27

With Mussels, Prawns and Squid topped with Rocket and Parmesan

Miso Salmon Fillet 26.5

Miso & Ginger Soy Salmon Fillet served with Tenderstem Broccoli, Pickled Mooli and Coconut Rice GF

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

Onion Rings 6 GF

Set-Menu Dessert Options

Selection of Ice Creams and Sorbet

Please ask your server for today's selection VG GF

Roast Pineapple

Coconut, Butterscotch, Vanilla Ice Cream VG GF

Affogato

Vanilla Ice Cream, Single Espresso GF

Homemade Profiteroles

Chantilly Cream and Belgian Chocolate Sauce

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Crumble of the Day

Served with Vanilla Bean Ice Cream

À La Carte Desserts

Selection of Ice Creams and Sorbet 2.5/Scoop

Please ask your Server for Today's Selection VG GF

The Ploughs' Cookies & Cream 9

Honeycomb, Cookies, Chantilly Cream, Fruit, Chocolate & Toffee Sauce Served with Vanilla Ice cream

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

Beefburger with Cheese served with Fries 12.5

Chicken Goujons, Garden Peas and Fries 10.5

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