



# THE PLOUGH

RESTAURANT BAR LOUNGE

**2 Courses £30.95**  
**Tuesday to Thursday ALL DAY / Friday and Saturday 12-5**

## Starters

### **Chef's Soup of the Day**

Served with Toasted Ciabatta (GF)

### **Salt and Pepper Crispy Squid**

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

### **Smoked Salmon Chilli Roll**

Crab and Chilli Rolled in Smoked Salmon with Dressed Baby Leaf Salad served with Buttered Granary Bread (GF)

### **Flamed Mussels**

Shetland Blue Mussels in Fresh Chilli Butter Sauce with White Wine, Shallots and Garlic Served with Grilled Bread (GF)

### **Breaded Brie**

With Honey and Apple Chutney

### **Creamy Tiger Prawns**

Chilli, Garlic & Shallots and Toasted Ciabatta (GF)

### **Classic Atlantic Prawn Cocktail**

Fresh Tomato, Cucumber and Iceberg Lettuce with Mary Rose Sauce, Greenland Prawns and Buttered Granary Bread (GF)

### **Chicken and Chorizo Arancini**

Red Pepper and Smoked Paprika Tomato Aioli and Fresh Basil

## Mains

### **6oz Rump Steak**

Served with House Fries, Peppercorn Sauce and Confit Tomato GF

### **Dutch Calves' Liver**

Milk Fed Calves Liver and Smoked Bacon with Buttered Mash Potatoes, Seasoned Veg, Rich Jus GF

### **Beef Burger**

Two 4oz Burger Patties, Smoked Bacon, Cheddar, Burger Sauce, Shredded Iceberg & Gherkin Served with House Fries

### **Homemade Gnocchi**

Homemade Gnocchi with Mixed Panfried Vegetables, Tomato and Basil Sauce GF, VG, V

### **8oz Skate Wing**

Cooked Grilled or Meuniere with Caper and Prawn Brown Butter with Buttered New Potatoes

### **Cornish Sole**

Sauteed Potatoes, Sundried Tomato, Caper & Tarragon Vinegarette GF

### **Crispy Duck Salad**

Asian Salad, Hoisin & Plum Balsamic Dressing and Crushed Cashew Nuts

### **Catch of the Day**

Served with Tartar Sauce, Pea Puree and Chunky Chips GF

### **Chicken Pesto Linguine**

With Chilli, Spinach, Tomato, Green Beans & Broccoli

## SET-MENU DESSERT OPTIONS

### **Selection of Ice Creams and Sorbet**

Please ask your server for today's selection VG GF

### **Crumble of the Day**

Served with Vanilla Ice Cream

### **Homemade Profiteroles**

Chantilly Cream and Belgian Chocolate Sauce

### **Roast Pineapple**

Coconut, Butterscotch, Coconut Ice Cream VG GF

### **Affogato**

Vanilla Ice Cream, Single Espresso GF

### **Sticky Toffee Pudding**

Butterscotch Sauce and Vanilla Ice Cream

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