

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 Sriracha Butter Sauce with White Wine and Herbs, Served with Grilled Bread GF

Sticky Beef 15.5

Crispy Beef with a Carrot, Cucumber & Red Onion Salad, Chilli Dressing & Cashew Nuts GF

BBQ Soy Glazed Ribs 13.5

BBQ Soy Glazed Ribs, Sesame Seeds, Toasted Sesame Seed Oil, Cucumber & Spring Onion Salad GF

Burrata 13.5

Parma Ham, Sun blessed Tomatoes, Pickled Shallots and Balsamic Crostini

Panfried King Prawn and Chorizo 14.5

In a Caper, Garlic and White Wine Butter, Served with Grilled Bread GF

Smoked Salmon, Crab & Chilli Roll 13.5

Crab and Chilli rolled in Smoked Salmon with an Avocado and Dressed Baby Leaf Salad, Served with Buttered Granary Bread GF

Scallops 15.5

Pan Seared Scallops with an Apple & Parsnip Puree and Crispy Bacon Bits GF

Caramelised Goats Cheese 12.5

With Baked Beetroot, Roasted Nuts, Basil Oil & Red Beetroot Puree GF

Panfried Squid 12.5

With Chilli, Olives, Shallots & Garlic in a Smoked Tomato Sauce with Grilled Bread

Main Course

Atlantic Cod Loin 25.5

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

Lamb Rump 28.5

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

Plaice Fillets & Black Tiger Prawns 24.5

With Asparagus, Broccoli, Samphire, Creamed Potato & Lemon Butter Sauce GF

Guernsey Skate 25

Cooked to your liking Grilled (GF) – or Meuniere, With Brown Shrimp, Burnt Butter, Capers and Tenderstem Broccoli

8oz 32-Day Aged Rib-Eye Steak 34.5

Served with Red Wine Jus, Garlic Button Mushrooms, Heritage Tomatoes and House Seasoned Fries GF
With your choice of Peppercorn, Red Wine Jus or Bearnaise Sauce
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £6

8oz 32-Day Aged Fillet Steak 39.5

Served with Red Wine Jus, Garlic Button Mushrooms, Heritage Tomatoes and House Seasoned Fries GF
With your choice of Peppercorn, Red Wine Jus or Bearnaise Sauce
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £6

Monkfish and Scallops 28.5

With Cold Water Prawns, Jersey Royals, Asparagus & Hollandaise Sauce GF

Wild Seabass 26.5

With Crushed Potatoes and Asparagus, Served with an Atlantic Prawn, Tarragon & White Wine Sauce GF

Chicken Supreme 24.5

Creamed Potatoes, Panfried Baby Leeks, Wild Mushroom, Pea & Tarragon Sauce GF

Black Tiger Prawn Risotto 24.5

Tiger Prawns, Cherry Tomatoes, Courgettes, Garlic and Herbs GF

Seafood Linguine 24.5

Black Tiger Prawns, Mussels & Calamari, Chilli, Garlic, Cherry Tomatoes with a White Wine Tomato Sauce

Pan Seared Scottish Salmon 25

Smoked Bravas Potatoes, Mixed Heritage Tomatoes, English Asparagus & Lemon Butter Sauce GF

Thai Green Vegetable Curry 19.5

With Coconut Rice & Pak Choi VG GF
ADD TIGER PRAWNS FOR £6

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.
VG – Vegetarian V – Vegan GF – Gluten free () – Option Available



Side Dishes

House Fries 5.5 VG

Hand Cut Triple Cooked Chips 6 VG

Tenderstem Broccoli, Chilli Flakes and Fresh Garlic 5.5 VG/GF

English Asparagus with Hollandaise Sauce and Smoked Paprika 7 GF

Sauteed New Potatoes with Herbs and Seasoned Butter 5.5 VG

Honey and Soy Glazed Fine Beans with Mixed Sesame Seeds 5.5 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

(12 and under)

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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