

THE PLOUGH
RESTAURANT BAR LOUNGE

Starters

Lobster Bisque 10.5

Rich, Creamy Lobster Bisque served with Golden Cheese Croutons (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 Carrot, Cucumber & Red Onion Salad, Chilli Dressing & Cashew Nuts GF

Asian Sticky Pork Ribs 12.5

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

Soft Shell Crab 14.5

With Sweet Chilli Sauce and Lime Dressing

Duck Spring Rolls 12.5

Crispy, Aromatic Duck Spring Rolls served with Orange & Sweet Chilli Sauce and Onion Salad

Beef Carpaccio 15.5

32 Day Dry Aged Scottish Beef with Capers Aioli, Wild Rocket, Aged Parmesan & a Drizzle of Truffle Oil

Scallops 15

Pan Seared Scottish Scallops with Spicy Chorizo, Silky Pea Puree, Pickled Shallots and Pea Shoots GF

Caramelised Goats Cheese 12.5

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

Salt and Pepper Crispy Squid 11.5

Crispy Fried Squid with a Salt & Pepper Crust, Lemon and Garlic Mayonnaise and Fresh Chilli

Tiger Prawns Pill' Pill' 13.5

Fresh Chilli, Garlic, Shallots, Smoked Paprika, White Wine and Toasted Ciabatta (GF)

Main Course

Atlantic Cod Loin 25.5

Served Grilled (GF) or in Crispy Beer Batter with Golden Hand Cut Chips, Mushy Peas and Tartare Sauce

Moroccan Spiced Lamb Rump 28.5

Marinated Lamb Rump with Coriander Hummus, Crispy Baby Potatoes, Mix Wild Mushrooms and Rosemary Jus

Guernsey Skate 25

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

10oz 32-Day Aged Sirloin Steak 34.5

Served with Red Wine Jus, Portobello Mushroom, Cherry Tomatoes and House Seasoned Fries GF
With your choice of Peppercorn or Bearnaise Sauce
SURF 'N' TURF FOR £6

8oz 32-Day Aged Rib-Eye Steak 34.5

Served with Red Wine Jus, Portobello Mushroom, Cherry Tomatoes and House Seasoned Fries GF
With your choice of Peppercorn or Bearnaise Sauce
SURF 'N' TURF FOR £6

Monkfish and Scallops 28.5

With Greenland Prawns, Jersey Royals, English Asparagus & Hollandaise Sauce GF

Wild Seabass and Shetland Mussels 26.5

Served with Charred Tenderstem Broccoli, Samphire & Lobster Sauce and Crispy Potatoes GF

Jumbo Tiger Prawns and Spanish Chorizo Risotto 24.5

Garlic and Chilli Atlantic Jumbo Prawns with Spanish Chorizo, Wild Forest Mushrooms, English Asparagus and Parmesan Risotto GF

Pan Seared Scottish Salmon 25

With Chilli and Garlic Tenderstem Broccoli, Smoked Bravas Potatoes, English Asparagus, Heritage Cherry Tomatoes and Hollandaise Sauce GF

Lemon Sole Fillets and Black Tiger Prawns 25.5

With Roasted Asparagus, Broccoli, Samphire and Lemon Butter Sauce GF

Wild Mushroom Wellington 24.5

Wild Mushrooms and Jerusalem Artichokes Wellington with Cheddar Velouté, Tenderstem Broccoli and Truffle Oil

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 5.5 VG

Tenderstem Broccoli, Chilli Flakes and Fresh Garlic 6.5 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 6.5 VG

Garlic Mushrooms 5.5 VG

Tomato and Red Onion Salad 5 VG/GF

Creamy Mash Potatoes 4.5 VG/GF

Truffle Mac & Cheese 7 GF

Set-Menu Dessert Options

Selection of Ice Creams and Sorbet

Please ask your server for today's selection VG GF

Apple Tarte Tatin

Caramelised Apples, Vanilla Bean Ice Cream, Salted Caramel Sauce

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

À La Carte Desserts

Selection of Ice Creams and Sorbet 2.5/Scoop

Please ask your Server for Today's Selection VG GF

Apple Tarte Tatin 8.5

Caramelised Apples, Vanilla Bean Ice Cream, Salted Caramel Sauce

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

Sticky Toffee Pudding 8.5

Butterscotch Sauce and Vanilla Ice Cream

Raspberries Pavlova 8.5

Homemade Fresh Meringue, Chantilly Cream, Vanilla Ice Cream and Fresh Raspberries

Chocolate Fondant 9

Belgian Chocolate, Caramel Sauce and Vanilla Ice Cream (Please allow 10-12 minutes for preparation)

For Our Little Guests

(12 and under)

Fish and Chips in Crispy Batter 12.5

Linguini in Tomato Sauce/Plain 10.5

Chicken Goujons, Garden Peas and Fries 10.5

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