THE PLOUGH
RESTAURANT BAR LOUNGE

2 Courses £34.95
Tuesday to Saturday ALL DAY

Starters

Lobster Bisque
Rich, Creamy Lobster Bisque served with Golden Cheese Croutons (GF)

Stuffed Mushrooms
Baked Portobello Mushrooms with Caramelised Balsamic Onions, Boursin Cheese and Baby Leaves Salad (GF)

Salt and Pepper Crispy Squid
Crispy Fried Squid with a Salt & Pepper Crust, Lemon and Garlic Mayo and Fresh Chill

Scottish Smoked Salmon
Traditional Smoked Scottish Salmon with Baby Capers, Dill and Horseradish Cream & Basil Oil (GF)

Flamed Mussels
Shetland Blue Mussels with Sriracha Butter Sauce, White Wine, Fresh Herbs & Grilled Bread (GF)

Caramelised Goats Cheese
Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree (GF)

Tiger Prawns Pill' Pill'
Fresh Chilli, Garlic, Shallots, Smoked Paprika, White Wine 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)

Mains

Scottish Sirloin 6oz
32 Day Dry Aged Scottish Sirloin served with House Fries, Peppercorn Sauce and Portobello Mushroom GF

Dutch Calves' Liver
Milk Fed Calves Liver and Smoked Bacon with Truffle Creamed Mash Potatoes, Seasoned Veg & Rich Jus GF

Gurnsey Skate
Cooked to your liking – Grilled (GF) or Meuniere, with Brown Shrimps, Burnt Butter, Capers and New Potatoes

Atlantic Cod
Crispy Beer – Battered or Grilled (GF) served with Golden Hand Cut Chips, Mushy Peas and Tartare Sauce

Wild Mushroom and White Truffle Risotto
English Asparagus, Wild Rocket Salad and Parmesan Cheese GF

Suffolk Pork Belly
Hispi Cabbage, Creamed Mash Potatoes, Pancetta Crisp and Port Reduction GF

Pan Seared Scottish Salmon
With Chilli and Garlic Tenderstem Broccoli, Smoked Bravas Potatoes, Heritage Cherry Tomatoes and Hollandaise Sauce GF

Spicy Prawn Linguine
Black Tiger Prawns, Fresh Chilli, Butter, White Wine and Fresh Parsley

Norfolk Bronze Turkey
Served with all the Trimmings, Duck Fat Roasted Koffman Potatoes, Sage, Orange and Cranberry Stuffing, Pigs in Blankets, and Homemade Gravy

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

CHRISTMAS PUDDING

Served with warm brandy sauce

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