

THE PLOUGH

TAPAS

Perfect dishes for social casual dining or to enjoy as a snack with a glass of wine at the bar or as a selection to share.

Choose any three of the 4.00 dishes below for 10.50 or any three of the 5.00 dishes below for 13.00

Cured Mackerel 4.00
tomato & fennel

Northern Fried Chicken 4.00
red pepper ketchup

Parsnip Croquettes 4.00
blue cheese & hazelnut dip ♡

**Beer & Marmalade Glazed
Pork Short Ribs** 4.00 ☺

Roast New Potatoes 4.00
tomato, crispy garlic & shallots ♡☺

**Black Pudding & Caramelised
Apple Sausage Roll** 4.00
burnt apple puree

**Confit Duck & Chorizo
Spring Roll** 5.00
rhubarb ketchup

Crispy Salt & Pepper Squid 5.00
roast garlic mayo

Hake Fish Fingers 5.00
lemon & tartare sauce

Smoked Salmon Fishcakes 5.00
lemon & compressed cucumber

Yorkshire Blue Cheese Salad 5.00
pickled pear, apple & walnuts ♡☺
(add cold smoked venison 2.50)

Plough Charcuterie Boards chorizo, salami, air dried ham, smoked venison, chutney, pickles, grilled ciabatta & olives 9.00/18.00

BIG PLATES

Plough 8oz Burger 14.00
toasted brioche bun, smoked bacon rashers, melted Yorkshire Cheddar, burger sauce, tomato, lettuce, red onion, dill pickles & triple cooked chips

North Sea Fish Pie 16.00
cheesy mash, Cheddar crumb, grilled corn & buttered green beans

Grilled Bacon Ribeye 12.50
charred pineapple, black pudding fritter, braised potato, baby gem, peas & bacon

Market Fish of the Day
see specials board
(can also be served plain grilled)

Roast Corn Fed Chicken Breast 16.00
spiced baked carrot, chicken pie, bread sauce, mushrooms & tarragon

**Yorkshire Cider
Braised Belly Pork** 16.50
black pudding & caramelised apple sausage roll, grilled hispi cabbage, thyme braised potato, apple & crackling

Pan Roast Duck Breast 18.00
duck hash cake, charred pak choy, rhubarb ketchup & spiced duck gravy (served pink)

Today's Pie
see specials board

6oz Rump Steak 17.00
triple cooked chips, bearnaise sauce, fried egg & watercress

**Beer Battered
Fish & Chips** 13.50
mushy peas & tartare sauce

Beetroot Ravioli 13.00
creamed spinach, peas, grilled goats cheese & mint pesto ♡

**Farmhouse Cheddar &
Leek Crumble** 12.50
burnt apple puree, thyme braised potato & grilled hispi cabbage ♡

8oz Fillet Steak 30.00

watercress, onion rings, roast tomato, rosemary grilled mushroom & triple cooked chips with your choice of a peppercorn or bearnaise sauce.

Surf & Turf 22.00

6oz Rump Steak, two garlic king prawns, watercress, onion rings, roast tomato, rosemary grilled mushroom & triple cooked chips

All of our steaks are locally sourced from the supplier Glaves of Brompton

A BIT ON THE SIDE

All 2.75

New Potatoes ♡☺, **Mash** ♡☺, **Triple Cooked Chips**, **Honey & Spelt Bread and Butter** ♡,
Baby Leaf, Watercress & Tomato Salad *balsamic dressing* ☺, **Vegetable of the Day** ♡

Don't forget to check out our Specials Board & ask to see our Children's, Dessert, Tea, Coffee and Liqueur Menu



Head Chef Jon Smith

♡ = vegetarian ☺ = gluten free (certain dishes can also be modified to suit a gluten free diet)

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. All weights stated on this menu are taken before the cooking process starts. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available.