

The Plough Inn

We only use the finest quality ingredients with the emphasis on cooking simple food which tastes delicious, we use local suppliers who share our values and understand what makes a good pub!! All of our meats are butchered here in our kitchen by our very talented head chef Ian Rogers. All of our beef is dry aged here for a minimum of 30 days making it extra tender and full of flavour

Starters & Nibbles

Olives £3.95

Baked Garlic Ciabatta £3.95

Mozzarella Garlic Ciabatta £4.50

Fresh Bread Board to Share £5.95

With a balsamic & basil oil dip

Classic King Prawn Cocktail £7.95

6 king prawns topped with Marie Rose sauce, baby gem lettuce and served with buttered granary bread

Homemade Soup of the Day £5.95

Served with freshly baked ciabatta

Scottish Smoked Salmon £7.95

With peppered cream cheese & granary bread

Christmas Chicken Pate £7.45

With plum chutney & basil toasted ciabatta

Baked Blue Cheese Mushrooms £7.75

*Creamy wild & button mushrooms topped with Oxford blue cheese and served with ciabatta
(Or as a large portion £15.45)*

Sides £3.95

Baby Leaf Salad, Coleslaw, Veg of the Day,

Mashed potato, Roasted New Potatoes,

Chunky chips, French Fries

(Cheesy add 50p)

Mains

Honey Roasted Ham & Eggs £15.95

Served with chunky chips, coleslaw & free range eggs

Beer Battered Fillet Of Cod £15.95

Served with chunky chips, mushy peas & tartare sauce

Turkey & Ham Pie £15.95

With sage and onion chunky chips, cranberry gravy and fresh vegetables

Pan Fried Fillet Of Seabass £16.95

With truffle & chive mash, creamy mushroom & white wine sauce with fresh vegetables

Pan Fried Chicken & Bacon Salad £15.95

Served on a bed of baby leaf salad with honey & mustard dressing

300g Sirloin Steak Au Poirvre £28.95

The best part of the sirloin Char-grilled and served with French fries, creamy pepper sauce, cherry tomatoes roasted on a field mushroom with onion rings & salad

Rolled Breast of Turkey £17.95

With a sausage & sage stuffing tart, roast potatoes and rich gravy

Pork Casserole £17.95

Shoulder & belly of pork slowly braised in a rich coq au vin sauce served with potatoes & vegetables

Winter Vegetable Gnocchi £15.95

Sauté leeks, purple spouting and kale bound in a parsnip veloute with garlic gnocchi and served with a spinach salad

Slow Braised Salt Beef £18.95

With dauphinoise potatoes, smothered in a rich juniper & caramelised onion gravy and served with fresh vegetables

Burgers

All of our burgers are made here in Alvescot, Dry aged sirloin and fillet are used for our beef burgers, which will be served just over medium unless you prefer it cooked differently

Grilled Fajita Turkey Escalope Burger £15.45

Served with fries, mixed leaves & coleslaw

Smoked Bacon & Cheddar Beef Burger £15.95

Served with fries, mixed leaves & coleslaw

Chicken Bacon & Brie Burger £15.95

Served with fries, mixed leaves & coleslaw

Oxford Blue & Red Onion Beef Burger £15.95

Served with fries, mixed leaves & coleslaw

Spicy Thai Vegetable Burger £14.95

Served with fries, mixed leaves & coleslaw

Stone Baked Pizzas £14.95

A deep pan 12" sour dough pizza with mozzarella & oregano and topped with a choice from below

Salt Beef & Caramalised Onion

Brie, Bacon & Cranberry

Pepperoni & Jalapeno

Roasted Vegetable & Feta

Margarita

All fish & crustaceous dishes may contain bone or shell. Please ask for allergy advice as not all ingredients are listed.. Allergen free variations are available for most dishes. Nuts are present in our kitchen