

# 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

*Button & wild mushrooms sautéed with a rosemary & roasted garlic butter and served with baked 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

**Slow Roast Smoked Ham & Egg** £15.95

*Served with chunky chips, coleslaw & free range egg*

**Beer Battered Fillet Of Haddock** £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 Poirre** £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*

**Slow Braised Salt Beef** £ 17.95

*With dauphinoise potatoes, smothered in a rich juniper & caramelised onion gravy*

**Rolled Breast of Turkey** &17.95

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

**Game Casserole** £18.95

*with herby dumplings, buttery mash and spiced red cabbage*

**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*

## 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 Burger** £15.45

*Served with fries, mixed leaves & coleslaw*

**Smoked Bacon & Cheddar Beef Burger** £15.95

*Served with fries, mixed leaves & coleslaw*

**Blue Cheese & Red Onion Beef Burger** £15.95

*Served with fries, mixed leaves & coleslaw*

**Smoked Cheddar & Cajun Beef Burger** £15.95

*Served with fries, mixed leaves & coleslaw*

**Roasted Beetroot & Fennel Burger** £14.95

*Served with fries, mixed leaves & coleslaw*

## Desserts

**Chocolate Orange Cheesecake** £6.95

*With Chocolate & cranberry sauce*

**' Mince Pie Mess '** £6.95

*Served with honey & ginger ice cream*

**Crumble of the day** £6.95

*With warm custard and whipped cream*

**Cheese Board** £7.95

*Mature cheddar, brie & Oxford blue Served with crackers and red onion jam*

**Marshfield Farm Ice Cream**

**£2.50/£4.95/£6.75**

*Choose one, two or three scoops from the following flavours  
Chocolate, Vanilla, Strawberry,  
Mint Choc Chip, Salted Caramel  
or Raspberry Sorbet & Lemon Sorbet*

*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*