

THE PLOUGH SUNDAY MENU

Sample Sunday Lunch Menu

STARTERS

Soup of the Day, Croutons, Country Loaf	£6
Katsu King Prawns, Pickled Carrot Salad, Sweet Curry Sauce	£8
Smoked Salmon Terrine, Pickled Cucumber, Toasted Rye Bread	£7
Pan Seared Isle of Mull Scallops, Pea Puree, Pancetta Crisps	£12
Chicken Liver Pate, Chicken Bon Bon, Piccalilli, Croutes	£7
Pressed Pork Belly and Black Pudding Fritter, Parsnip Puree, Apple Crisp, Sauerkraut, Jus	£6
Crispy Soft Set Free Range Egg, Wholegrain Mustard Mash	£6
Fresh Tomato Bruschetta, Toasted Ciabatta, Basil Pesto, Balsamic Glaze	£6
Roasted Forest Mushroom and Mozzarella Arancini Balls, Tomato and Red Pepper Coulis, Parmesan	£6

MAINS

Staffordshire Beef Sirloin, Yorkshire Pudding, Traditional Garnish, Gravy	£16
Slow Cooked Lamb Shank, Traditional Garnish, Mint Gravy	£18
Roast Packington Pork, Sage and Onion Stuffing, Traditional Garnish, Gravy	£14
Free Range Half Roast Chicken, Traditional Garnish, Sausage Meat, Sage and Onion Stuffing	£15
Cider Braised Gammon, Traditional Garnish, Gravy	£14
Katsu Chicken Burger, Fresh Slaw, Coriander Mayo, Katsu dipping Sauce, Skin on Fries	£14
Scottish Salmon Fillet Wellington, Sautéed New Potatoes, Asparagus, Bearnaise Sauce	£20
Pan Seared Sea Bass Fillet, Lemon and Chilli Linguini, Grilled Courgette	£16
Tandoori Spiced Whole Butterflied Mackerel, Coriander infused Potato Salad, Tomato, Onion, Raita	£15
Roasted Aubergine and Courgette Lasagne, Greek Salad, Garlic Bread	£13
Spiced Lentil Burger, Tomato and Red Pepper Coulis, Skin on Fries	£13

SIDES £3.50 each

Cauliflower Cheese, French Fries, Greek Salad, Mixed Salad

We pride ourselves on using fresh, locally sourced produce, prepared to the highest standards.

Please allow a minimum of 25 minutes for your order to be served if not ordering a starter.

Ⓥ Vegetarian. All items may contain allergens. Please make your server aware of any food allergies or dietary restrictions.

We cannot guarantee that all our dishes are free from bones or nuts. An optional service charge of 10% will be added to parties of eight people or more.

THE PLOUGH SUNDAY MENU

Desserts

Chocolate Orange Cheesecake, Popping Candy, Pouring Cream	£7
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£6
White Chocolate Baileys Panna Cotta, Burnt Chocolate Sauce	£6
Rocky Road Brownie, Milk Chocolate Sauce	£6
Passionfruit and Roasted Pineapple Eton Mess	£6
Vanilla Crème Brulee, Shortbread	£6
Trio of Ice Cream	£5
A Selection of Four Cheeses, Chutney, Fruit, Biscuits	£12

We pride ourselves on using fresh, locally sourced produce, prepared to the highest standards.

Please allow a minimum of 25 minutes for your order to be served if not ordering a starter.

Ⓥ Vegetarian. All items may contain allergens. Please make your server aware of any food allergies or dietary restrictions.

We cannot guarantee that all our dishes are free from bones or nuts. An optional service charge of 10% will be added to parties of eight people or more.