

# A La Carte Menu

## Nibbles & Breads

- Marinated Olives (v) **£3.95**
- Pot of Sunblushed Tomatoes (v) **£3.50**
- Pot of Hummus (v) **£3.25**
- Trio of Breads with balsamic & olive oil (v) **£3.95**
- Garlic Bloomer Bread (v) **£3.25**
- Cheesy Garlic Bloomer Bread (v) **£3.95**

## Side Orders

All £2.95

- Triple Cooked Chips
- Skinny Fries
- Seasonal Vegetables
- House Salad
- Buttered New Potatoes
- Honey Roasted Parsnips
- Tomato & Red Onion Salad
- Creamy Mashed Potato
- \*Peppercorn Sauce **£1.95**
- \*Blue Cheese Sauce **£1.95**

## Pub Classics

- Beer Battered Fleetwood Haddock** triple cooked chips, mushy marrowfat peas & a wedge of lemon **£12.50**
- Italian Garlic & Basil Marinated Chicken Burger**, with salami, mozzarella, lettuce, tomato & red onion, tomato salsa, garlic mayo & skinny fries **£11.95**
- Char-grilled Red Onion & Pepper, Flat-cap Mushroom & Goats Cheese Stack Burger**, beetroot relish & skinny fries (v) **£10.95**
- The Plough's 8oz Steak Burger** with bacon, Cheddar cheese, lettuce, red onion, & tomato, house burger sauce & skinny fries **£10.95**

## Seasonal Specials

- Pan-Seared Fillet of Sea Trout**, samphire & garden pea risotto, roasted balsamic cherry tomatoes, crispy fried hen's egg & parmesan crisp **£15.95**
- Slow & Low Roasted Suckling Pig**, Bury black pudding & spinach, boulangere potatoes, buttered cabbage, cider stock sauce & crackling crumbs **£16.95**
- Roasted Breast of Mallard** wrapped in pancetta, saffron potato fondant, celeriac puree, mini game pie, buttered curly kale, red wine & port jus **£15.95**
- Local Game & Roasted Balsamic Onion Cottage Pie**, topped with cheesy mash, seasonal greens & red wine gravy **£12.95**
- Pan-fried Free Range Chicken Breast**, creamy goat's cheese mash, wilted baby spinach, wild mushroom, tarragon & Chardonnay cream sauce **£13.95**

## Gluten Free Menu

### Starters

- Gluten Free Soup of the Day** with chargrilled bloomer bread & butter (v) **£5.25**
- Lime & Coriander Hummus** topped with olives & sunblushed tomatoes, served with tzatziki & grilled bread (v) **£5.25**
- Pan Seared Breast of Wood Pigeon Wrapped in Pancetta**, barley & wild mushroom risotto, parsnip crisps, red wine & port jus **£6.25**
- Local Game & Smoked Bacon Terrine**, The Plough's garden damson chutney, baby leaf salad & toasted soda bread **£5.75**
- King Prawn, Crab & Mussel Thermidor**, oven baked & served with toasted bloomer bread **£6.95**
- Grilled Sardine Fillets**, peppery watercress & herby potato salad, honey & mustard dressing & pancetta crumbs **£5.50**
- Carpaccio of House Smoked Venison**, rocket & sunblushed tomato salad, salsa verde & parmesan shavings **£7.95**
- Pan Fried Button Mushrooms** in a creamy Diane sauce, finished under the grill with a wedge of stilton & chargrilled bloomer bread (v) **£5.95**

### From The Grill

- 8oz Rump Steak** **£15.95**
- 8oz Sirloin Steak** **£18.95**
- 8oz Fillet Steak** **£22.95**
- All served with triple cooked chips, grilled tomato & mushrooms, sautéed onions, watercress & peppered red wine jus
- Chateaubriand For Two**, pan seared 16oz fillet steak finished on the grill, peppered red wine jus & blue cheese sauce, wilted greens, grilled tomato & mushrooms, sautéed onions & triple cooked chips **£39.95**
- Grilled 10oz Gammon Steak** served with triple cooked chips, two fried eggs, chargrilled pineapple & buttered garden peas **£12.95**
- Fillet Steak Medallions** (served pink or well), smoked mash potato, honey roasted parsnips, seasonal greens & bourguignon sauce **£17.95**
- 7oz Char-grilled Swordfish**, triple cooked chips, grilled tomato & mushrooms with a lemon & parsley butter sauce **£17.95**

## Desserts All £4.95\*

**Mascarpone & Vanilla Cheesecake** fruits of the forest compote

**Apple & Blueberry Compote** with lemon sorbet

**Black Forest Sundae** with chocolate ice cream, brownie chunks, Kirsch cherries, Chantilly cream & chocolate shards

**Mixed Ice Creams:** three scoops with raspberry sauce, wafers & chocolate sprinkles

**\*Cheese & Biscuits** with oatcakes, grapes, celery, fruit loaf & chutney **£6.95**

## Sandwiches - All £7.95\*

**Cheshire Cheese & Pickle**

**Chicken & Bacon**, mayo

**Braised Beef & Onions**

**Honey & Mustard Roast Ham** with piccalilli

**Prawn Marie Rose**

**\*Soup & Sandwich Combo**, choose any

sandwich & add a bowl of soup

**£9.95**

\*All sandwiches are served with baby gem lettuce, salad garnish & skinny fries on a white or granary farmhouse bread

## Snacks - All £7.95\*

**Chargrilled Chicken & Bacon Salad**

**Mini Beef Burger** with cheese & bacon served with skinny fries

**Small Battered Fish & Chips** with mushy peas

**Steak & Frites**, peppered red wine jus, peppery watercress (served pink or well)

*Sandwiches & snacks served 12-4pm Monday to Saturday.*

## Coffees & Teas

Coffee	£2.20	English Breakfast Tea*	£2.20
Cappuccino	£2.50	Any liqueur coffee of	
Americano	£2.20	your choice	£4.95
Single espresso	£2.10		
Double espresso	£2.20		
Latte	£2.65		
Flat White	£2.50		

All of our coffees are available decaffeinated. \*Ask about our full range of teas.

## Whiskeys

Ardmore	£3.85
Balvenie	£4.20
Bowmore	£3.85
Dalwhinnie 15 year	£4.20
Isle Of Jura	£3.90
Oban	£4.30
Glenlivet	£3.95
Amongst many others...	

## Gins

Bombay Sapphire	£3.25
Tanqueray	£3.40
Gordons	£3.00
Hendricks	£3.25
Brockmans	£3.50
Forest	£4.30
Sipsmith Sloe	£3.30
Slingsley Rhubarb	£4.00



## Get Married

Our beautiful medieval Oak Barn is over 400 years old and is licensed to hold civil ceremony weddings, vow renewal ceremonies, naming ceremonies as well as birthday, retirement, anniversary parties and funeral receptions, meetings and conferences.

We regularly hold Wedding Fayres where you can see our Barn dressed for a wedding. Just speak to a member of our team about our next forthcoming wedding event.



## Dine and Stay

Dine with us for a delicious 3 course dinner\* and stay overnight, then enjoy a relaxed breakfast the following day for **just £119.00\*\* per couple (or just £99.00 per couple on Thursdays & Sundays)**. Don't forget we have live music every Thursday!

\*choose any Starter, Main & Dessert from our a la carte menu or specials board

\*\*full pre-payment at the time of booking

For our special DB&B offer, please call 01260 280 207 or email: [enquiries@theploughinncheshire.com](mailto:enquiries@theploughinncheshire.com)

## Sunday Lunch

Make your Sundays as relaxing as possible and come to Sunday Lunch at The Plough Inn. We have a Specials Board featuring our Sunday roasts as well as a full a la carte menu.

Two courses: **£15.95**, three courses **£19.95** Booking is highly recommended.

**We are allergen aware.**

All our dishes are made in house so if you have any allergies or intolerances please inform a member of staff so we can offer you alternatives, as most of the dishes are made to order.

We have free wifi.

Logins: EXT2PloughBar or EXT5PloughBar / Password: ploughbar

*The Plough*  
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