



A La Carte Menu

Starters

Soup of the Day with crusty bread & butter (v) <i>(vegan upon request)</i>	£5.25
Roasted Chickpea & Sunblushed Tomato Hummus topped with olives, served with tzatziki & charred flatbread (ve)	£5.50
Oak Smoked Salmon, Prawn & Cod Fishcake , rocket & sun-blushed tomato salad with chunky tartare sauce & lemon	£6.50
Rosemary & Sea Salt Breaded Brie , with balsamic pickled onions & a cranberry & port relish (v)	£6.25
Grilled Fillets of Sardines , horseradish potatoes, spring onion & watercress salad, honey & mustard dressing, herb & lemon gremolata	£6.25
Bury Black Pudding & Smoked Bacon Cake , wilted spinach, poached hen's egg & tarragon butter sauce	£5.75
Sautéed King Prawns in a light Thai green curry sauce, vegetable noodles, crushed peanuts & prawns crackers	£6.95
House Smoked Chicken & Asparagus Pancake baked in a light tomato sauce with picked mozzarella & basil	£6.50
Sautéed Button Mushrooms , in a garlic Chardonnay cream sauce, finished with a wedge of stilton & served with chargrilled bloomer bread (v)	£5.95
Native Lobster, Mussel & Prawn Thermidor baked with parmesan crust, chargrilled bloomer & lemon	£7.95
The Fisherman's Plank: prawn cocktail in a Marie Rose sauce, oak smoked salmon mousse, fillet of smoked mackerel, battered haddock goujons, chunky tartare sauce and served with house salad & crusty bread	£16.95

From The Grill

8oz Rump Steak	£16.95
8oz Sirloin Steak	£19.95
8oz Fillet Steak	£22.95

All our steaks are 28 day hung by the Village butchers & all served with triple cooked chips, grilled tomato & mushrooms, French fried onion rings, watercress & peppercorn sauce.

Chateaubriand For Two , pan-seared 16oz fillet steak finished on the grill, peppercorn sauce & blue cheese sauce, green beans, grilled tomato & mushrooms, French fried onion rings & triple cooked chips	£44.95
Grilled 10oz Gammon Steak served with triple cooked chips, two fried eggs, chargrilled pineapple & buttered garden peas	£12.95
The Plough's Surf & Turf , 5oz fillet steak with half grilled lobster thermidor, chunky chips, grilled tomato & mushrooms, French fried onion rings, watercress & bearnaise butter	£22.95

Pub Classics

Classic Mature Cheddar & Onion Shortcrust Pastry Pie , sticky Vimto red cabbage, buttered new potatoes & red wine gravy (v)	£11.95
Steak & Ale Shortcrust Pastry Pie , triple cooked chips, buttered garden peas & a jug of gravy add a wedge of Stilton	£13.95 £1.50
Classic Fish Pie: cod, smoked salmon & prawns in a creamy Chardonnay and parsley sauce topped with cheesy mash, & served with a pot of buttered garden peas	£12.95
The Plough's 8oz Steak Burger served on a brioche bun with bacon, cheddar cheese, tomato relish, lettuce, tomato and red onion with fries & coleslaw	£11.95
Beer Battered Fleetwood Haddock , with triple cooked chips, mushy marrowfat peas, rustic tartare sauce & lemon	£12.50
Southern Fried Buttermilk Chicken Burger , bacon, cheddar cheese, hash brown, ranch mayo, brioche bun, lettuce, tomato, red onion with fries and coleslaw	£12.95
Classic Caesar Salad , baby gem lettuce dressed in our own Caesar dressing, ciabatta croutons & parmesan shavings with: Chargrilled Chicken & Bacon £12.95 Roast Salmon Fillet £13.95 or Crispy Tofu (ve)	£11.95
Wholetail Scampi with triple cooked chips, mushy peas, served with homemade tartare sauce	£12.95

Seasonal Specials

Moroccan Spiced Red Pepper & Chickpea Falafels , red onion, tomato & coriander salad, harissa yoghurt, sweet pepper sauce, char-grilled flatbread & sweet potato fries (v)	£12.95
Grilled Fillet of Seabass , king prawns, stir fried szechuan vegetables, egg noodles, sweet chilli broth & crushed peanuts	£17.95
Slow & Low Cooked Suckling Pig , Bury black pudding bon-bon, smoked applewood potato dauphinoise, sticky Vimto cabbage, pink pepper & brandy sauce	£16.95
Roasted Mediterranean Vegetable & Goat's Cheese Wellington buttered new potatoes wilted greens & a wild mushroom & red wine jus (v)	£12.95
Salmon & Spinach En Croute sun blushed tomato & prawn butter sauce, creamy mash & tenderstem broccoli	£15.95
Pulled 10hr Braised Shin of Beef & Wild Mushroom Mac n Cheese in a creamy Muscadet & Monterey Jack sauce, with garlic bread & a rocket & sun-blushed tomato salad	£15.95
Sautéed Chicken Breast , stuffed with mozzarella & basil, creamy mash, spinach, confit cherry tomatoes & wild mushroom & Chardonnay cream sauce	£13.95

Nibbles & Breads

Marinated Olives (v) £3.95

Garlic Bloomer Bread (v) £3.25

Cheesy Garlic Bloomer Bread (v) £3.95

Pot of Sunblushed Tomatoes (v) £3.50

Trio of Breads with balsamic & olive oil (v) £3.95

Sides

All £2.95*

Triple Cooked Chips

Skinny Fries

Seasonal Vegetables

House Salad

Buttered New Potatoes

House Slaw

Tomato & Red Onion Salad

French Fried Onion Rings

Creamy Mashed Potato

*Sweet Potato Fries £3.70

*Peppercorn Sauce £1.95

*Blue Cheese Sauce £1.95

Desserts All £5.50*

Sticky Toffee Puddng with salted caramel ice cream
Raspberry & Apple Crumble Pie, real custard or vanilla pod ice cream
Double Chocolate & Hazelnut Brownie, butterscotch sauce & clotted cream ice cream
Mixed Ice Cream
Ginger & Amaretto Panna Cotta, black cherry compote
Black Forest Cheesecake, Chantilly cream with walnut & dark chocolate praline
Honey Glazed & Chargrilled Pineapple with a flapjack crumb, yoghurt & fresh raspberries
Apricot Bread & Butter Pudding with crème Anglaise
Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney **£6.95**

Sandwiches - All £7.95*

Cheshire Cheese & Pickle (v)
Smoked Chicken with tarragon & lime mayonnaise
Hot Roast Beef & Onion
Honey & Mustard Roast Ham with piccalilli
Prawn Marie Rose
Oak Smoked Salmon & cream cheese
Beer Battered Haddock with mushy peas & rustic tartare sauce
***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

Mini Beef Burger with cheese & bacon served with skinny fries
Small Battered Fish & Chips with mushy peas
Steak & Frites, pepper sauce, peppery watercress (served pink or well)
Smoked Chicken & Bacon Salad with a honey & mustard dressing
Honey Roasted Ham with a fried egg, triple cooked chips & garden peas
Double Cumberland Sausage, mash, peas & red wine gravy
Red Pepper & Chickpea Falafel Burger with cheese served with skinny fries (v)

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

Coffees & Teas

Coffee	£2.20	English Breakfast Tea*	£2.40
Cappuccino	£2.50	Any liqueur coffee of your choice	£4.95
Single Espresso	£2.10		
Double Espresso	£2.40		
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)**.

*choose any Starter, Main & Dessert from our a la carte menu or specials board. Please note: Fillet Steak and Surf & Turf has a £5 supplement & Chateaubriand a £10 supplement.

**full pre-payment at the time of booking

To book our special DB&B offer, please call 01260 280 207 or email: 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.

The Plough
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theploughinncheshire.com // 01260 280207

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