

Nibbles & Breads

Marinated Olives (v) **£3.95**

Pot of Sunblushed Tomatoes (v) **£3.50**

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

Garlic Bloomer Bread (v) **£3.25**

Cheesy Garlic Bloomer Bread (v) **£3.95**

Starters

Soup of the Day with chargrilled bloomer bread & butter (v) **£5.25**

Roasted Chickpea & Sunblushed Tomato Hummus topped with olives, served with tzatziki & charred flatbread (vg) **£5.25**

Lime & Chilli Whole Baked King Prawns, chargrilled watermelon, baby gem, Bloody Mary vinaigrette **£7.25**

Mexican Spiced Meatballs, finished in the oven in a light chilli and tomato sauce, mature Cheddar, guacamole, sour cream & nachos **£5.75**

Pan Seared Scallops, chorizo crisps, spinach puree, patatas bravas & salsa verde **£8.95**

Roasted Beetroot & Delamere Goat's Cheese Tart, rocket and candied walnut salad, aged balsamic and olive oil dressing (v) **£5.75**

Italian Chicken & Salami Antipasto Kebab, garlic ciabatta, tomato aioli & rocket salad **£6.25**

In-house Cured & Smoked Fillet of Beef Pastrami, dill pickles, Monterey Jack & potato croquettes, American mustard **£7.25**

Spring Onion, Green Bean & Rice Noodle Salad, red onion, coriander & mango salsa, crushed peanuts with:
Thai Spiced Crispy Fried Pork *or* **£6.25**
Thai Spiced Marinated Tofu (vg) **£5.25**

Heritage Tomato & Red Onion Bruschetta, roasted red pepper pesto, fresh basil cider vinegar glaze (vg) **£5.55**

Oak Smoked Salmon & Baby Spinach Fishcake, poached hen's egg, tomato & chive butter sauce **£6.25**

Pan Fried Button Mushrooms with a wedge of Stilton in a port & garlic cream sauce, finished in the oven & served with toasted bloomer bread (v) **£5.95**

From The Grill

8oz Rump Steak **£15.95**

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 & bernaise butter **£22.95**

7oz Char-grilled Swordfish, triple cooked chips, grilled tomato, onion rings & mushrooms with a garlic butter sauce **£18.95**

Pub Classics

Mature Cheddar & Onion Shortcrust Pastry Pie, with savoy cabbage, buttered new potatoes & a red wine jus (v) **£11.95**

Steak & Ale Short Crust Pastry Pie, triple cooked chips, buttered garden peas & a jug of gravy **£13.95**
add a wedge of Stilton **£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, sweetcorn relish, lettuce, tomato and red onion with fries & coleslaw **£11.95**

Chargrilled Chicken Tikka Burger on a brioche bun with a red onion bhaji, lettuce, red onion, tomato & curried mango mayo served with fries & Asian slaw **£11.95**

Chargrilled Red Pepper & Chickpea Falafels served on a garlic flatbread, tomato, red onion & coriander salad, mint yoghurt & sweet potato fries (vg) **£10.95**

Beer Battered Fleetwood Haddock triple cooked chips, mushy marrowfat peas & a wedge of lemon **£12.50**

Seasonal Specials

Chargrilled Medallions of Veal Fillet, roasted butternut squash, parmentier potatoes, buttered kale, sweet onion puree, & a port & wild mushroom jus **£17.95**

Saffron & Thyme Blowtorched Cauliflower & Garden Pea Risotto, parmesan crisp & a basil & truffle oil (vg) **£11.95**

Chargrilled 7oz Tuna Steak with balsamic roasted Mediterranean vegetables, sauteed sea salt and rosemary potatoes, cherry tomato coulis **£16.95**

Maple Cured Chargrilled Bacon Chop with garlic & herb mash, steamed tender stem broccoli & French style peas **£13.95**

Grilled Fillet of Seabass with a king prawn skewer, white crab & crayfish potato-cake, wilted greens & a sunblushed tomato butter sauce **£18.95**

The Plough's Superfood Salad; roasted mixed seeds & cauliflower, smashed avocado, five bean, air dried tomatoes, red lentils, poached fennel, baby leaf salad & a pomegranate & aged balsamic olive dressing (vg) **£11.95**

Beet Wellington; mixed beetroot, wild mushroom & vegan mature Cheddar wellington, roasted sweet potato, wilted spinach and a red wine & (vg) **£11.95**

Pan Seared New Season Rump of Lamb, chargrilled courgette, carrot & cardamon puree, potato rosti & redcurrant jus **£17.95**

Half Lobster, King Prawns & Mussel Linguine in a light cherry tomato & red pepper sauce with a rocket & red onion salad **£17.95**

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*

Double Chocolate Panna Cotta with a mixed berry compote & ginger bread crumbs
Cappuccino Mousse with Chantilly cream & shortbread biscuits
Double Chocolate Brownie with salted caramel ice cream & salted caramel sauce
Classic Sticky Toffee Pudding with toffee sauce & vanilla ice cream
Hot Steamed Lemon Curd Sponge Pudding with orange & cardomon syrup (vg)
Plum, Granola & Cinnamon Crumble Pie with vanilla ice cream
Mixed Ice Cream; three scoops with raspberry sauce, wafer & chocolate sprinkles
Whole Baked Apple stuffed with mixed fruit served with raspberry sorbet & golden syrup (vg)
Baked Banoffee Cheesecake with caramelised bananas & clotted cream
Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney **£6.95**

Sandwiches - All £7.95*

Cheshire Cheese & Pickle
Roast Chicken & Bacon with mayonnaise
Chargrilled Rump Steak & fried onions
Honey & Mustard Roast Ham with piccalilli
Prawn Marie Rose
Baked Brie & cranberry
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

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.

Snacks - All £7.95

Double Cumberland Sausage, mash, peas & red wine gravy
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)
Grilled Chicken & Bacon salad with a honey & mustard dressing
Honey Roasted Ham with a fried egg, triple cooked chips & garden peas

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

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

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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theploughinncheshire.com // 01260 280207

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