

# The Plough

AT EATON

## Nibbles

- Marinated olives **£3.95**                      Garlic bloomer bread **£3.25**  
Cheesy garlic bloomer bread **£3.95**                      Trio of breads with balsamic & olive oil **£3.95**

## Starters

- Soup of the day served with chargrilled bloomer (*vg/ gf available*) **£5.50**  
Moroccan Spiced Chickpea & Coriander Hummus topped with olives & sun blushed tomatoes, served with tzatziki & chargrilled flatbread (*vg/gf available*) **£5.75**  
Oak Smoked Salmon & Crayfish Fishcake, chopped salad, sweet chilli sauce **£6.50**  
Whipped Brie Mousse, candied walnuts & mulled pear salad, ciabatta crostini (*gf available*) **£6.50**  
Spicy Meatballs in a light tomato & basil sauce with baked focaccia **£6.50**  
King Prawn, Mussel & Crab Thermidor, dill & lemon gremolata, chargrilled bloomer (*gf available*) **£7.25**  
Pancetta & Bury Black Pudding Stack, crispy fried hen's egg, tomato coulis, chargrilled bloomer **£6.75**

## Mains

- 8oz Rump **£16.95**    8oz Fillet **£22.95** (*Add king prawns in garlic butter £4.95*)  
*All our steaks are flamed grilled British cattle & hung for 28 days by our butchers, flame-grilled and served with triple cooked chips, grilled tomato & mushrooms, French fried onion rings, watercress & peppercorn sauce (gf available)*  
*Chateaubriand includes 16oz Fillet steak served with blue cheese sauce, garlic green beans and full streak garnishes*  
Grilled 10oz Gammon Steak served with triple cooked chips, two fried eggs, chargrilled pineapple & buttered garden peas (*gf*) **£13.50**  
Steak & Ale Shortcrust Pastry Pie with triple cooked chips, buttered garden peas & a jug of gravy (*add a wedge of stilton for £1.50*) **£13.95**  
Mature Cheddar Cheese & Onion Pie, new potatoes, sticky red cabbage & red wine gravy (*v*) **£12.95**  
Beer Battered Fleetwood Haddock with triple cooked chips, mushy marrowfat peas, rustic tartare sauce (*gf available*) **£13.75**  
The Plough's Steak Burger with bacon, cheddar cheese, tomato relish, lettuce, tomato & red onion served on a brioche bun with skinny fries & house slaw (*gf available*) **£12.95**  
Caramelised Beetroot & Creamed Goats' Cheese Wellington, roast potatoes, seasonal vegetables & a jug of red wine gravy (*v*) (*vg on request*) **£13.50**

Baked Fillet of Salmon, crushed new potatoes, wilted greens, wild mushroom & white wine cream sauce *(gf)* **£15.95**

Roast Turkey Breast with pigs in blankets, sage & onion stuffing, seasonal vegetables, roast potatoes & red wine gravy *(gf available)* **£13.95**

Grilled Seabass Fillets, tender-stem broccoli, creamy mash, sun-blushed tomato & tarragon butter sauce *(gf)* **£15.95**

Tikka Spiced Falafels, served on a garlic flatbread with mini red onion bhajis, mango chutney, riata, house salad and a side of skinny fries **£11.95**

### *Mains*

Classic Christmas Pudding with brandy sauce & boozy fruits

Sticky toffee pudding with butterscotch sauce & Jersey ice cream *(gf available)*

Mixed Ice Creams: Three scoops of ice cream with raspberry coulis, wafer, chocolate sprinkles *(gf available)*

Classic Sherry Trifle: Strawberry jelly, creme Anglaise, Chantilly cream

Apple & Plum Crumble with vanilla ice cream or sauce anglaise *(gf available)*

**All £5.95**

Festive Cheese & Biscuits with fruit loaf, celery, grapes & chutney *(gf available)* **£6.95**

*We would like to wish all of our customers a very Merry Christmas, and an extremely Happy New Year! Thank you for choosing to spend your Christmas with us!*

*The Plough Inn*

Please inform our staff of any dietary requirements or if you would like to see our vegan menu. Due to the new Covid-19 guidelines we are unable to serve any alcoholic drinks without a substantial meal. Once you have finished your meal you are unable to purchase anymore alcoholic drinks. Any Queries please ask a staff member.