

The Plough

AT EATON

Nibbles

Marinated olives £3.95 | Garlic bloomer bread £3.50

Cheesy garlic bloomer £3.95 | Trio of breads with balsamic & olive oil £3.95

Starters

Soup of the Day with chargrilled bloomer (v) (gf available) (ve) on request) £5.95

Roasted Red Pepper & Chickpea Hummus, mixed olives, sun blushed tomatoes, flat bread (gf available) (vg) (ve) £6.25

Smoked Salmon & Watercress Fishcake, chunky tartare sauce & house salad £7.25

Southern Fried Chicken Wings, ranch mayonnaise, house slaw & corn on the cob £7.25

Whipped Goat's Cheese Bon Bons, beetroot puree, dressed rocket, candied walnuts & red onion jam £6.95

Sautéed Button Mushrooms finished in a creamy port and stilton sauce; toasted bloomer bread (gf available) (ve on request) £6.95

Jumbo Mussels in a Thai Green Curry Sauce with shrimp crackers & noodle vegetables £8.25

Corn Beef Hash Cake, poached hen's egg, wilted spinach & spicy brown sauce £6.95

Scallop, Monkfish & Mussel Thermidor parmesan & dill gremolata, crusty bread & lemon £8.50

Mains

8oz Rump £19.95 | 8oz Fillet £24.95

All steaks are from British cattle & hung for 28 days by our butchers; Pan seared and served with triple cooked chips, grilled tomato & mushrooms, French fried onion rings, watercress & peppercorn sauce (gf available)

Chateaubriand For Two, pan seared 16oz fillet steak, peppercorn sauce & blue cheese sauce, wilted greens, grilled tomato & mushrooms, French fried onion rings & triple cooked chips (gf available) £47.50

Grilled 10oz Gammon steak, triple cooked chips, two fried eggs, chargrilled pineapple, buttered garden peas (gf) £13.95

Steak, Onion & Ale Shortcrust Pastry Pie with triple cooked chips, buttered garden peas & a jug of red wine gravy (add a wedge of stilton for £1.50) £14.50

Mature Extra Tasty Cheddar Cheese & Onion Shortcrust Pastry Pie, buttered new potatoes and sticky red cabbage (v) £13.95

Slow & Low Cooked Shoulder Pork, bury black pudding, smoked applewood potato dauphinoise, sticky red cabbage, fondant carrot & crackling crumb £16.50

The Plough Steak Burger served with bacon, cheddar, tomato relish, bacon and cheddar cheese on a brioche bun with lettuce, tomato & red onion, skinny fries & house slaw £14.5

Beer Battered Fleetwood Haddock, triple cooked chips, mushy peas, rustic tartare sauce *(gf available)* £14.50

Beef 2 ways; 10- hour Braised Shin of Beef, Fillet Steak & Mushroom Pie, green beans, fondant potatoes, carrot puree & red wine jus £17.95

Roasted Mediterranean Vegetables & Goats Cheese Wellington, buttered new potatoes, wilted spinach, red wine & port jus *(v) (ve on request)* £13.95

Grilled Fillets of Seabass & King Prawns, creamy mash, wilted greens & a white wine & parsley cream sauce £18.95

Tikka spiced red pepper & chickpea falafels, mango chutney & raita, garlic naan bread, house salad & skinny fries £12.95 *(v) (ve)*

Desserts

Triple Chocolate Brownie, with raspberry coulis and chocolate ice cream

Dark Chocolate and Salted Caramel Delice with vanilla ice cream & hazelnut praline

Raspberry & White Chocolate Creme Brule, with granola shortbread

Lemon Tart with raspberry sorbet & mint sugar

Sticky Toffee Pudding, Toffee sauce & salted caramel ice cream *(gf available)*

Mixed ice creams: Three scoops with strawberry sauce, wafer & chocolate sprinkles *(gf available) (ve) on request* **£5.95**

Vanilla Panna cotta berry compote & shortbread biscuit

All Desserts £6.50

Cheese and biscuits with fruit loaf, crackers, celery, grapes & chutney *(gf available)* **£8.50**

Please inform our staff of any dietary requirements or if you would like to see our vegan menu.