

The Plough Inn

Pre meal tipples

- Jake's Orchard Apple cider (but more refined and like wine) £4.10
Jakes Orchard sparkling Nettle or Strawberry & blackcurrant cider (but like prosecco) £5.00
Glass of prosecco £5.00
Classic kir royale or Raspberry or Strawberry £6.50
Mini bottle of sparkling rose wine £7.00

Nibbles

- Gordal olives marinated in garlic & rosemary £2.95
Homemade pork scratchings £1.80
Homemade bread, with butter or olive oil & balsamic £2.00

Starters

- Thyme & honey baked camembert, toasted focaccia, homemade tomato relish £8.50
Ham hock & chorizo terrine, celeriac remoulade & watercress £7.50
The Plough Inn prawn cocktail, whisky marie rose, avocado puree, dyett bread £8.50

Mains

- Slow cooked pork belly, spring onion mash, beer cooked carrots, spiced plum £16.00
'Proper' pie chips or mash, please ask for today's filling £14.00
Local beer battered fish & chips, mushy pea mayo, tartare sauce £12.00
Classic bacon & cheeseburger, BBQ sauce, maple cured bacon & Winter dale Shaw cheese, chips £14.00
Beef burger & slow cooked sticky chipotle pork belly, smoked applewood cheese, chips £14.00

Steaks

- Our meat is 28 day dry aged, cut and hand-trimmed on the premises to achieve the best flavour and texture to give you exceptional quality and served with confit cherry tomato, mushroom & triple cooked chips
Butlers 8oz (served medium rare) £15.00
Hanger 8oz (served medium rare) £12.00
Rump 10oz £19.50
Rib-eye 8oz £19.50
Rib-eye 8oz Buccleuch Scotch Beef exclusively from Campbell Brothers £24.50
Gammon 12oz £13.50
Served with peas & triple cooked chips

Sauces £2.00

- Peppercorn
Blue cheese
Diane
Red wine

Sides £3.00

- Triple cooked chips
Mash potato
Seasonal potatoes
Tenderstem broccoli
Carrot & swede mash
Wilted spinach in anchovy butter
Braised red cabbage

All allergies & intolerances must be discussed with the team.

Please be aware that our game dishes may contain lead shot. All prices include VAT at the current rate.