

SUNDAY MENU

TWO COURSES £26.95

Starters

Roasted tomato & basil soup with balsamic glaze

Hot garlic baguette, roasted red pepper & tomato dip

Bloody Mary Atlantic prawn, cucumber & avocado cocktail, Melba toast

Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Sautéed wild mushrooms, roasted butternut squash & sage cream, sourdough toast,
rocket, shaved parmesan & pine nuts

Glazed figs, whipped goats cheese, maple roasted pecans, rocket, crostini, poppy seed dressing

Super salad, baby spinach, chicory, avocado, pink grapefruit, pickled carrot & mouli, beetroot houmous,
crumbled vegan feta, dukkah, ginger & agave vinaigrette

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing

Served with chicken **or** roasted cauliflower & tofu

Main Courses – *all roasts served with maple roasted carrots & fresh vegetables.*

Roast sirloin of West Country beef, roast potatoes, Yorkshire pudding, gravy

Roasted leg of English lamb, apricot & herb stuffing, roast potatoes, rosemary & garlic gravy

Twice-cooked free range pork belly, roast potatoes, crackling, apple compote, gravy

Herb roasted chicken, apricot & herb stuffing, roast potatoes, chipolata, bread sauce, gravy

Carrot, cashew & sesame nut roast, roast potatoes, vegetarian gravy

Steamed steak, kidney & mushroom suet pudding, creamy mash, roasted carrots

Thai green vegetable curry, jasmine rice, sweet potato crisps, Thai basil, chilli & red pepper relish, charred lime

Grilled fillet of seabream, Bombay potatoes, tenderstem broccoli, minted yoghurt, tomato,
cucumber & red onion salsa, curry oil

Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas

Gourmet burger with smoked streaky bacon, applewood-smoked cheddar & burger sauce,
or pea & mint falafel burger, grilled halloumi, piquillo peppers, guacamole

Both served with home cut chips & chipotle mayo

Cauliflower & broccoli cheese gratin (enough for two to share) £5.95

Allergy information is available, please ask a member of our team

Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirements

*A discretionary 10% service charge will be added to your bill,
rest assured that 100% of this goes to our amazing team here at The Old Plough*