



Set Menu

Today's homemade soup

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

Roasted Portobello mushrooms, rarebit glaze, celeriac, apple & walnut salad, poppyseed vinaigrette

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing
*served with chicken **or** cauliflower & tofu*

Pan-fried salmon fillet, Tuscan bean ragu, lemon, parsley & pine nut crumb,
pesto, crispy black cabbage

Breaded chicken schnitzel, garlic & herb butter, truffle & wild mushroom linguine, French beans

Herb roasted Guinea fowl supreme, gratin potato, pancetta,
button onions, kalettes, thyme jus

Roasted sweet potato, apricot, chickpea & aubergine tagine, green herb cous-cous, minted
coconut yoghurt, pomegranate molasses, toasted almonds, flat bread

Chocolate chip brownie, vanilla ice cream, warm chocolate fudge sauce

Lemon & gingernut cheesecake, blackcurrant compote

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Fresh pineapple, strawberries, raspberries & blueberries, mint, passionfruit sorbet

Godminster vintage cheddar, Cambozola, Rosary goats cheese, quince jelly, crackers £8.95

Three courses £32.95 per person, Two courses £27.95 per person

*Allergy information is available, please ask a member of staff.
Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirement.*

*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*