



Starters

Today's homemade soup	£6.95
Sautéed Padron peppers, sea salt & chilli flakes.....	£5.75
Hot garlic sourdough baguette, roasted red pepper & tomato dip	£5.95
Crispy chicken & Serrano ham croquettes, garlic aioli	£7.95
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise	£10.25
Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast	£8.95
Black pudding, caramelised red onion & frisee salad, poached egg, confit apple, smoked bacon crumb, grain mustard dressing	£8.50
Super salad, baby kale, chicory, roasted Delica pumpkin & chickpeas, pickled carrot, beetroot houmous, crumbled vegan feta, omega seeds, blood orange, ginger & agave dressing ...	£8.95/£14.95
Roasted Portobello mushrooms, rarebit glaze, celeriac, apple & walnut salad, poppyseed vinaigrette	£8.95
Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken or roasted cauliflower & tofu	£9.50/£15.95

To Share

Sautéed padron peppers, baba ghanoush, beetroot houmous, roasted chickpeas & warm flat bread	£15.95
Cured meats, burrata & Gordal olives, sun blushed tomatoes, cornichons & caperberries, pesto, balsamic glaze, toasted focaccia.....	£22.95
Fish board - John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, crispy whitebait, 'Bloody Mary' prawns, roasted garlic aioli & breads	£23.50
Baked Camembert with rosemary, garlic & white wine, apricot chutney, warm sourdough baguette & crudites ..	£17.75

Main Courses

Fish & chips – home battered fillet of today's fresh fish, home cut chips & crushed minted peas	£18.95
French fish stew, red mullet, seabream, cod, calamari, mussels & king prawns, saffron potatoes, croûtes, rouille .	£21.95
Pan-fried salmon fillet, Tuscan bean ragu, lemon, parsley & pine nut crumb, pesto, crispy black cabbage.....	£19.95
Truffle & wild mushroom linguine, roasted celeriac, mushroom cream sauce, rocket & parmesan.....	£17.50
Roasted sweet potato, apricot, chickpea & aubergine tagine, green herb cous-cous, minted coconut yoghurt, pomegranate molasses, toasted almonds, flat bread	£18.50
Breaded chicken schnitzel, garlic & herb butter, truffle & wild mushroom linguine, French beans	£19.95
Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus	£21.50
Conisbee free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy	£17.50
Herb roasted Guinea fowl supreme, gratin potato, pancetta, button onions, kalettes, thyme jus.....	£19.50

Burgers & Steaks

Gourmet burger with smoked streaky bacon, smoked cheddar & burger sauce or Pea & mint falafel burger with grilled halloumi, piquillo peppers, guacamole - Both served with home cut chips & chipotle mayonnaise .	£18.25
21-day aged West Country 10oz rib-eye steak, home cut chips, slow roasted tomatoes, onion rings & your choice of bearnaise sauce, garlic & herb butter or green peppercorn sauce	£31.50
7oz West Country Fillet steak, potato gratin, wilted spinach, braised shallots, wild mushroom cream sauce	£33.95

Sides: Colcannon mash - Home cut chips - Potato gratin - French beans & broccoli - Mixed Salad - **£5.25**
Rocket, red onion, sun blushed tomato & pinenut salad **£5.50** Parmesan & truffle home cut chips **£5.95**

*Allergy information is available, please ask a member of staff.
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.
If you like what we do and would like to join our team, please ask to speak to a manager.*