Aperitif

Albury Estate Sparkling *125ml*.....**£10.95**
A delightful & local Blanc de Blancs

Hugo Spritz.....**£8.75**
Elderflower liqueur, prosecco, fresh lime, soda & mint

Allergy information is available. Our food is prepared freshly, many dishes can be adjusted to suit dietary requirements

Starters

Today's homemade soup **£6.95**

Sautéed Padron peppers, sea salt & chilli flakes..... **£5.95**

Hot garlic sourdough baguette, roasted red pepper & tomato dip **£5.95**

Chicken & Serrano ham croquettes, garlic aioli **£7.95**

Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise..... **£10.50**

Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast **£9.25**

Black pudding, caramelized onion & frisee salad, poached egg, confit apple, smoked bacon, mustard dressing..... **£8.95**

Super salad – cumin roasted carrots, beetroot houmous, roasted chickpeas, baby leaves, crumbed vegan feta, omega seeds, orange, ginger & agave dressing..... **£8.95/£14.95**

Sautéed wild mushrooms on toast, roasted butternut squash, sage crème fraîche..... **£8.95**

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken **or** roasted cauliflower & tofu ..... **£9.75/£16.25**

To Share

Mezze plate - Sautéed padron peppers, baba ghanoush, beetroot houmous, roasted chickpeas & 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..... **£23.95**

Baked Camembert with rosemary, garlic & white wine, apricot chutney, warm sourdough baguette & crudites .. **£17.95**

Main Courses

French style fish stew - Red mullet, seabream, haddock, calamari, mussels, king prawns, saffron potatoes, garlic croûtes, rouille **£22.75**

Fish & chips - home battered fillet of today's fresh fish, home cut chips & crushed minted peas..... **£18.95**

Roasted salmon fillet, wild mushroom, celeriac & tarragon risotto, truffle & parmesan crust **£19.95**

Slow braised duck leg, Savoy cabbage, pancetta & onions, spiced pears, herb potato cake, port sauce **£19.95**

Korean roasted chicken **or** tofu, Asian slaw, brown rice, edamame beans, coriander, pickled ginger, spring onion, ponzu dressing, Gochujang mayo, crispy shallots ..... **£19.95 or £16.95**

Roasted cauliflower, butternut squash, red lentil & coconut curry, coriander rice, garlic flatbread, fresh chilli, mango chutney & vegan mint yoghurt..... **£17.50**

Breaded chicken schnitzel, garlic & parsley butter, gratin potatoes, tenderstem broccoli, crispy capers, sherry jus **£19.95**

Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus **£22.50**

Conisbee free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy **£17.95**

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 .. **£18.95**

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, wild mushrooms, roasted cherry tomatoes, sauce Diane **£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***

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.