



## *A Warm Welcome*

Jim, Jessie and the team welcome you to the Plough, a small family run business striving for perfection, where we have lots to offer. Whether its a family celebration, a business meeting or a romantic night for two we can cater for it all.

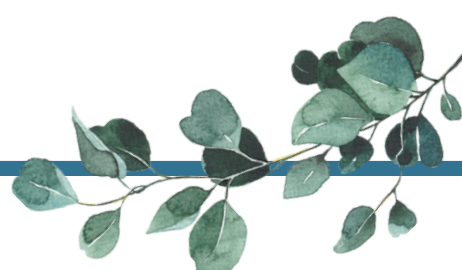
Here at The Plough, we strive to accommodate the dietary needs and preferences of all our valued guests. However, please be aware that our menu items may contain or come into contact with common allergens, including but not limited to: milk and dairy products, eggs, wheat and gluten-containing grains, soy, fish and shellfish, peanuts, tree nuts, sesame seeds, mustard and sulphites. While we take precautions to prevent cross-contamination, we cannot guarantee that our dishes are completely free from allergens. Our kitchen handles various ingredients, and there is always a risk of trace amounts of allergens being present in any dish.

If you have a severe allergy or dietary restriction, we strongly advise you to inform our staff before placing your order. Our team will do their best to accommodate your needs and provide you with accurate information about our menu items. However, please note that we cannot guarantee the absence of allergens due to the shared cooking and preparation areas in our kitchen. It is therefore essential for guests with allergies to exercise their own judgment and take necessary precautions when dining with us.

Please note that any modifications or substitutions made to our menu items may alter their allergen content. Therefore, it is crucial to communicate your requirements clearly to our staff to ensure your safety and satisfaction.

We appreciate your understanding and co-operation in helping us provide a safe dining experience for all our guests. If you have any questions or concerns regarding allergens, please feel free to speak with a member of our senior team, who are happy to help.

Thank you for choosing The Plough. We look forward to serving you!





# THE PLOUGH

## Restaurant Menu

### Starters

**Bread & Olives** 7.95/13.95

Hummus, garlic & herb marinated olives, black olive tapenade, olive oil & Italian balsamic (v)

For 1 or 2

**Lobster mac & cheese** 11.95

Pimento, crayfish tail with a herbed cheddar gratin, served with a toasted sourdough, lemon & peashoots

**Cream of Mushroom Soup** 9.95

Wild mushrooms, porcini & truffle croutons, served with fresh bread and butter (v)

**Korean Pork Belly Strips** 10.95

Slow roasted belly pork, Korean sticky barbecue glaze, sesame, spicy onion, pak choi & puffed rice

### Sharers

**Meat Grazer Sharer** 20.95

Cured meats, chorizo, Brixworth pâté, olives, hummus, with a selection of fresh breads, cumberland sauce & onion chutney

**Fish Grazer Sharer** 22.95

Scottish smoked salmon, beetroot & horseradish crème fraîche, homemade mackerel pâté, chilli & lemon king tiger prawns, fresh bread

### Classics

**Jim's Beef and Guinness Pie** 19.95

Slowly braised local beef in a crispy tortilla parcel, tenderstem broccoli, roasted new potato, confit garlic & thyme with beef dripping gravy

**Beer-battered Haddock** 16.95

Hand-cut chips, crushed petit pois, pea purée, homemade tartar, lemon wedge, salt & vinegar powder

### Mains

**Roasted Chicken Breast Cassoulet** 19.95

Roasted chicken breast served with a chorizo, butter bean, smoked duck cassoulet, fine green beans & flat leaf parsley

**Himalayan Salt-aged Ribeye Steak** 30.95

Roasted portobello mushroom, vine ripened tomatoes, caramelised red onion, hand cut chips & bernaise butter

Pink peppercorn & Jack Daniels sauce, *optional* £2.50

**Woburn Estate Venison** 29.95

Venison Haunch served with colcannon potatoes with bacon, textures of autumn vegetables, tender stem broccoli red wine jus

**Pad Thai Noodles** 18.95

Baby corn, pack choi, bean sprouts, egg noodles, toasted peanuts, kaffir lime leaf, chilli, ginger & garlic (v)

**Fish Chowder** 21.95

Scottish mussels, smoked haddock, pan roasted Hake fillet, new potatoes, spring onions & chowder cream





## Burgers

Served with Plough fries, tomato, lettuce & red onion

<b>8oz Angus Beef</b>	16.95	<b>Jerk Spiced Chicken</b>	16.95	<b>Halloumi</b>	15.95
Smoked cheddar, crispy onions, coleslaw, gherkin & a red onion marmalade		Aunt Mae's Hot sauce, coleslaw & blowtorched charred corn		Homemade hummus with a red pepper salsa & Coleslaw (v)	

### Falafel & Spinach Quarter Pounder

Plant brioche bun, cumin, & garlic mayo (ve)

### Upgrades

Add bacon	2	Sweet potato fries	1.50
Extra patty	5	Truffle fries	1.50
Extra chicken breast	4	Loaded fries	2.50

## Ciabattas

Served with homemade coleslaw & dressed salad

<b>Tiger King Prawn</b>	15.95	<b>Local Steak</b>	15.95	<b>Smokey Bacon</b>	12.95
Avocado, smoked paprika mayonnaise with dressed salad leaves		Truffle-infused mayonnaise, topped with caramelised red-onion marmalade		Gratinated French brie & cranberry sauce	
<b>Honey Mustard Ham</b>	12.95	<b>Roasted Pepper</b>	12.95		
Mustard mayonnaise & honey dressed baby leaf salad		Hummus, tomato salsa and baby leaf (v)			

## Children's Meals

<b>Cheese Burger</b>	8.50	<b>Chicken Nuggets</b>	8.50	<b>Battered Fish Goujons</b>	8.50
Served with Plough fries & homemade coleslaw		Homemade chicken strips coated in a light batter, with Plough fries and salad		Fresh haddock strips coated in light batter, with Plough fries & peas	

### Childrens Sides

Carrotsticks	2.50
Cucumber sticks	2.50
Baked beans	2.50
Garden peas	2.50

### Sides

Olives	4.50	Plough fries	3.50
Tenderstem broccoli	4	Sweet potato fries	3.95
Dressed side salad	2.95	Truffle & parmasen fries	5
Halloumi fries	5.95	Bacon & cheese loaded fries	5





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## Dessert Menu

### Sweets

Sticky Toffee Pudding	8.95	Chocolate Crème Brûlée	9.95	Hot Fudge Sundae	8.95
Homemade gingerbread ice-cream, sticky butterscotch served with toffee popcorn		Caramelised sugar, Belgian chocolate, shortbread biscuits & chantilly		Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)	
Affogato Al Caffè	11.95	Plough Cheeseboard	11.95	Ice-cream & Sorbet	2.50
Vanilla pod gelato, homemade shortbread, espresso & Irish cream		A selection of speciality soft, hard & blue cheese, apple & raisin chutney with celery, grapes & crackers		Ice-cream - Vanilla Chocolate Strawberry Salted caramel Pistachio Passion fruit Vegan vanilla Vegan chocolate orange	Sorbet - Mango Raspberry
Apple, Pear, Blackberry Crumble	5.95	Filled Churros	6.95		
Vanilla custard & vanilla pod icecream		Salted caramel & hazelnut centre with cinnamon sugar & dipping sauce			

### Mini desserts

### Coffee & Hot Drinks

Espresso based drinks made with 'Well Roasted' coffee beans, for a rich, chocolaty & full-bodied flavour

Double Espresso	3	Callebaut 60% Hot Choc With Cream & Marshmallows	
Americano	3.30	Chai Latte	3
Cappuccino	3.80	English Breakfast	+0.80
Latte	3.65	Earl Grey & Cornflower Petals	3.55
Flat white	3.65	Peppermint	1.95
Cortado	3.50	Green Tea & Japanese Cherry	2.20
Macchiato	3.50	Red Berry Crush	2.20
Mocha	3.00	Camomile	2.20
Floater with double cream	3.80		2.20
Liqueur coffee with double cream	7.50		2.20



All of our coffees are available as decaffeinated and can be made with either soya or oat milk alternatives.

Our teas are all brewed using loose leaf Brodies Teas, for a fresh, vibrant flavour