



The Plough – Sunday Roast

Starters

Goat cheese & beetroot
Sliced goat cheese served with sweet, pickled beetroot and drizzle of balsamic vinegar **7.95**

Halloumi fries
Crispy golden halloumi lightly spiced and served with sweet chilli dip **7.95**

Sticky Chicken thighs
Tender chicken thighs glazed in the rich Korean sticky sauce **7.95**

Main course

(All Roast served with roast potato, butter seasonal veg, braised red cabbage, a Yorkshire pudding, and rich home-made gravy.)

Roast chicken quarter
Free range chicken leg and thigh, roasted on the bone with garlic and thyme. Juicy, rustic and full of flavour – no fuss just proper roast chicken **16.95**

Slow roasted lamb leg
Cooked low and slow with Rosemary until melt-in-the-mouth tender. Served with mint sauce – simple and soulful **19.95**

Twice cooked pork belly
Cooked gently all day, cold and roasted till the crackling sings. Soft, rich, and deeply satisfying, just how it should be **17.95**

Roast sirloin of beef
Thick-cut slices of British sirloin, roasted to perfection, cooked medium rare & served with horseradish cream **19.95**

Home-made Nut Roast (v)
A warm blend of fruits, nuts and herbs, baked golden and served with veggie gravy and all the trimmings **15.95**

Extra Sides

Cauliflower cheese
Golden, bubbling and deeply cheesy. Comfort food in dish **3.50**

Roasted Parsnips
Sweet and golden roasted parsnip – a hearty, comforting classic **3.00**

Homemade desserts, crafted in our kitchen – the perfect sweet ending

(Best to enjoy with freshly ground handcrafted coffee)

Rhubarb Crumble
Tangy, comforting, and golden topped – served warm with custard or vanilla ice cream **6.95**

Sticky toffee Pudding
Rich, indulgent and utterly nostalgic – served with your choice of custard or vanilla ice cream **6.95**

Chocolate Brownie
Rich, Fudgy and full of joy, served warm with scoop of silky vanilla ice cream **7.95**

Three Scoops of Ice Cream
A Sweet Trio to make you smile. Choose from strawberry, vanilla or chocolate **3.95**