



www.theploughinnshustoke.co.uk

**DID YOU KNOW
YOU CAN BOOK OUR PODS FOR
AN EXCLUSIVE DINING EXPERIENCE.
ASK A MEMBER OF OUR TEAM FOR
MORE INFORMATION.**

During busy times please be prepared
to wait a minimum of 30 minutes
for a main course if not ordering a starter.

All tips are greatly appreciated and shared
equally between the staff.

Our steaks are supplied to us by
FRANK PARKER BUTCHERS LTD
NUNEATON

THE PLOUGH SHUSTOKE



main menu

starters

Soup of the Day ^{(GFA)(VEA)} warm ciabatta	6.00	Farmhouse Pâté ^{(GFA)(VEA)} toasted bloomer & onion chutney	6.50
Breaded Chicken Fillets sweet chilli dip	7.00	A Combo for Two garlic bread, breaded mushrooms, scampi, chicken fillets, onion rings, seasoned wedges & a selection of dips	14.50
Breaded Mushrooms ^(VEA) garlic dip	6.00	Goats Cheese & Beetroot Salad ^{(V)(GFA)(N)} walnuts and balsamic vinegar	5.50
Atlantic Prawn Cocktail ^(GFA) buttered malted bloomer	7.50	Garlic Bread ^{(V)(GFA)} with cheese	4.50
Garlic Bread ^{(V)(GFA)(VEA)}	4.00		

*Homemade
House Specials Every day!*

chefs specials

Steak, Mushroom & Ale Pie chunky chips	15.00	Hunters Chicken chunky chips	16.00
Pork Belly ^(GF) mashed potatoes	17.00	Chicken & Mushroom Balti ^(GFA) rice & naan	14.50
Traditional Lasagne ^(VA) garlic bread	15.50	Camembert, Fig & Onion Tart ^(V) sweet potato fries	15.00
Minted Lamb Shoulder ^(GFA) mashed potatoes	22.00	Chilli Non Carne ^{(VEA)(GFA)} rice and garlic bread	14.50
BBQ Chicken & Ribs chunky chips & coleslaw	19.00	Cumberland Sausage ^(VEA) mashed potatoes & onion gravy	15.00

Food Allergies and Intolerances

Please make staff aware of any allergies/dietary requirements. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

V=Vegetarian VA=Vegetarian Option Available GF=Gluten Free GFA=Gluten Free Option Available
VE=Vegan VEA=Vegan Option Available N=Contains Nuts

from the grill

all steaks are a minimum of 28-day matured, supplied from award-winning Frank Parker. served with chunky chips, onion rings, mushrooms, grilled tomato & peas.

8oz Rump Steak ^(GFA)	20.00
10oz Sirloin Steak ^(GFA)	23.00
Signature Mixed Grill ^(GFA)	26.00
Gammon Steak, Egg & Pineapple ^(GFA)	17.00
Grilled Cajun Chicken ^(GFA)	16.50
Minted Lamb Chops ^(GFA)	19.50

Upgrade to sweet potato fries for 1.50

accompaniments

Scampi	6.00
Cajun Chicken ^(GFA)	7.00
Sauce Peppercorn, Diane, Bearnaise or Stilton	3.00

side dishes

Seasoned Wedges ^{(V)(VE)} with cheese ^(V)	3.00 3.50	Chips ^{(V)(VE)(GFA)} with cheese ^{(V)(GFA)}	3.50 4.00
Sweet Potato Fries ^{(V)(VE)} with cheese ^(V)	4.00 4.50	Garlic Bread ^{(V)(GFA)(VEA)} with cheese ^{(V)(GFA)}	4.00 4.50
Curly Fries ^{(V)(VE)}	3.50	Coleslaw ^{(V)(GF)}	1.50
Onion Rings ^{(V)(VEA)}	4.00	Salad Bowl ^{(V)(VEA)(GFA)} Balsamic glaze, french dressing or caesar dressing available	2.50

fish dishes

all served with salad & peas

Beer Battered Cod ^(VEA) chunky chips	16.00
Breaded Scampi chunky chips	15.00
Fresh Salmon ^(GFA) new potatoes Add parsley sauce 3.00	17.00

salad dishes

Cheese & Ham Ploughmans ^(GFA)	16.00
Cajun Chicken & Bacon Caesar ^(GFA)	16.00
Peppered Steak & Stilton	16.00
Atlantic Prawn & Smoked Salmon ^(GF)	16.00

KIDS MINI MEALS

with a fun activity menu

Don't forget to leave some room for dessert!