

burgers

*Served on a brioche bun
with a salad garnish & chunky chips*

Award Winning Steak Burger	11.50
Award Winning Steak Burger with cheese	12.00
Award Winning Steak Burger with cheese and bacon	12.50
Cajun Chicken Burger (GFA)	12.50
Falafel & Spinach Burger (VEA) (GFA)	12.00

jacket potatoes

Freshly baked potato with a salad garnish

Ham & Cheese (GF)	9.50
Cheese & Beans (GF)(V)(VEA)	9.50
Prawns & Marie Rose (GF)	9.50
Tuna Mayo & Red Onion (GF)	9.50

sandwiches (GFA)

baguettes & panini

*Freshly made on your choice of locally served white or granary bread
with a salad garnish & chunky chips*

	SANDWICH	BAGUETTE	PANINI
Cheese & Onion (V)(VEA)	7.00	8.00	8.00
Cheese & Tomato (V)(VEA)	7.00	8.00	8.00
Tuna Mayo & Red Onion	7.50	8.50	8.50
Ham & Cheese	7.50	8.50	8.50
Bacon, Brie & Cranberry			8.50
Turkey, Stuffing & Cranberry	7.50	8.50	
Fish Finger	7.50	8.50	
Prawn & Marie Rose Sauce	7.50	8.50	
Sausage & Onion	7.50	8.50	
Cajun Chicken & Cheese		10.50	10.50

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.

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*

THE PLOUGH SHUSTOKE



sunday & light bites menu



Traditional Sunday Lunch

Please ask a member of staff for our childrens menu.

	1 course	2 course	3 course
ADULT	12.50	17.25	22.00
SENIOR	8.50	13.25	18.00

Senior main courses are smaller portions & limited to our traditional roast dinner & beer battered cod. Please state if you would like a senior portion when ordering.

Please be aware that all of our roasts are subject to availability

s t a r t e r s

Homemade Soup of the Day^{(VA)(GFA)(VEA)}

Ardennes Pate^{(GFA)(VEA)}

Prawn Cocktail^(GFA)

Garlic Bread^{(V)(GFA)(VEA)}

Goats Cheese, Walnut & Beetroot Salad^{(V)(GFA)(N)}

s a l a d s

Part of the 2 or 3 course offer. £3.50 supplement

Atlantic Prawn & Smoked Salmon^(GF)

Cajun Chicken & Bacon Caesar^(GFA)

Cheese & Ham Ploughmans^(GFA)

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m a i n c o u r s e s

Roasts^(GFA)

Choose from the following meats:

Lamb,

Beef,

Turkey

Served with roast potatoes, steamed and roasted vegetables & gravy.

Add a yorkshire pudding for 50p

Traditional Lasagne^(VA) + £3.00 supplement

Served with a salad garnish, garlic bread & peas

Beer Battered Cod^(VEA)

Served with a salad garnish, chunky chips & peas

Camembert, Fig & Onion Tart^(V) + £2.50 supplement

Served with sweet potato fries & a salad garnish

s i d e d i s h e s

Roast Potatoes ^{(V)(GFA)(VE)}	3.00	Mixed Vegetables ^{(V)(GF)(VEA)}	3.00
Sage & Onion Stuffing ^(V)	3.00	Garlic Bread ^{(V)(GFA)}	4.00
Mashed Potatoes ^{(V)(GFA)}	3.00	Chips ^{(V)(GFA)(VE)}	3.50
Chipolata Sausages ^(GFA)	3.00	Yorkshire Pudding ^{(V)(GFA)}	0.50

d e s s e r t s

Ice Cream Sundae^{(V)(GFA)(VEA)}

Pancakes, Syrup & Ice Cream^(V)

Triple Choc Cookie & Ice Cream^{(V)(VEA)}

Treacle Sponge & Custard^{(V)(GFA)}

Apple Pie & Custard^(V)

Chocolate Fudge Cake & Ice Cream^{(V)(GFA)}

Crème Brûlée^{(V)(GFA)}