



## SEPTEMBER

### NIBBLES

Porthilly Oyster £3 each/£15 half dozen  
'Mark's Sourdough', Farmhouse Butter £4  
Mammoth Gordal Olives £3  
Valencia Almonds, Cashews, Macadamia Nuts £3  
Paddock Farm Pork Pie, Piccalilli £5

### STARTERS

Carrot, Orange, Rasel el Hanout, Herb Salsa, House Roll £6  
'Smoking Brothers' Salmon, Avruga Caviar, Capers, Shallot, Gherkins £11  
Chicken Liver Parfait, Truffle & Tarragon Butter, Red Wine Shallots, Brioche £8  
½ Pint of Pink 'Shell On' Prawns, Mayo £8  
Heritage Tomato, Burata, Basil Pesto, Crostini, Aged Balsamic £7.5  
'Salt Pig' Charcuterie Board, Olives, Pickled Chilli, Sourdough £12

### CLASSICS

Ploughman's Board – Baked Ham, Aged Cheddar, Piccalilli, Sourdough £12  
Fish & Chips, Crushed Peas, Tartare Sauce £14  
The Plough Cheeseburger, Caramelised Onions, House Fries £14

### MAINS

Cornish Moules Mariniere & Fries £16  
Sweet Pea & Mint Tortellini, Confit Cherry Tomatoes, Charred Peppers, Smoked Chilli Oil £16  
Chargrilled Aged 8oz Longhorn Rib Eye Steak, House Fries, Watercress, Béarnaise £27  
Chargrilled Aged 8oz Longhorn Flat Iron Steak, House Fries, Watercress, Béarnaise, £19  
Pan Roast Stone Bass, Tomato Essence Risotto, Confit Cherry Tomato, Herb Oil £24  
Local Venison, Cabbage & Bacon, Artichoke Purée, Mash Potato £22  
Santa Fey Salad, Heritage Tomato, Avocado, Feta, Cranberry, Leaves, Peanut & Lime Dressing  
£8/£15

### SIDES

Garden Leaves & Vinaigrette  
Summer Slaw with Herbs  
Roast Garlic & Thyme Potatoes, Spinach, Toasted Hazelnuts, Lemon Dressing  
Minted Young Peas  
House Fries  
£4

Please let us know if you have any dietary requirements.  
An optional 12.5% service charge will be added to your bill.



## DESSERTS

Affogato, Hazelnut & Date Biscotti £6  
 Apple Tarte Tatin, Almond Brittle, Calvados Ice Cream £7.5  
 Chocolate Rye Fudge Cake, Cheery, Fudge Sauce, Malt Ice Cream £7.5  
 Coffee Poached Pear, Granola, Kombucha, Blackberry Sorbet £7  
 Rum & Orange Crème Brûlée, Fig Roll £7

**Homemade Ice Cream:** Chocolate, Vanilla, Strawberry, Caramel,  
 Peanut Butter

**Homemade Sorbet:** Raspberry, Coconut, Passionfruit  
 3 Scoops - £7

British Cheeses, Chutney & Crackers:  
 Northern Blue, Ashlynn Goats, Rosary Ash, Maida Vale,  
 Lincolnshire Poacher  
 1 Cheese - £5, 3 Cheeses - £11, 5 Cheeses - £17

### COFFEE

Espresso £2.5  
 Double Espresso £3  
 Double Macchiato £3  
 Americano £3  
 Latte £3  
 Cappuccino £3

### COCKTAILS £9

Negroni  
 Mojito  
 Porn Star Martini  
 Espresso Martini  
 Margarita  
 Moscow Mule

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Please could the lead guest of your party leave their contact details below.  
 We will hold all guest information for 21 days as advised by government guidelines.

Lead Guest Name: .....

Date: ..... Email: .....

Telephone Number .....