

The Plough Inn Sample Menu

To nibble and share

*Garlic pizzette £6.95
With rocket and parmesan*

Nocellara olives £2.95

*Artisan rustic breads £5.25
With olive oil & balsamic vinegar, nocellara olives and
flavoured butter (v)*

*Sticky platter £17.50
Spiced lamb koftas with chilli jam, pistou chicken
skewers, BBQ ribs, tzatziki and seasoned flatbread*

*Box-baked camembert £10.95
Topped with mixed seeds, with acerola cherry & thyme
flavour dip and suprema bocata bread (v)*

*Fisherman's platter £13.95
Sloe gin smoked salmon, salmon caviar, crayfish cocktail
in Bloody Mary ketchup, salt & pepper squid, smoked
mackerel, aioli, Devon crab mayonnaise and toasted
rustic bread*

*Mediterranean mezze £12.95
Sweet potato falafal, harissa hummus topped with
pomegranate seeds, tzatziki, roasted sweet peppers, pea
& mint pesto and seasoned flatbread (v)*

To start

Scallops of the day £9.95

*Tuna carpaccio £7.95
With pickled ginger & soy dressing*

*Crayfish & crab pot £8.25
In Devon crab mayonnaise with suprema bocata bread*

*Soup of the day £4.95
With artisan rustic bread & butter*

*Roasted portobello mushrooms £6.95
In a stilton sauce with paprika straw potatoes and
toasted brioche (v)*

*Bury black pudding potato cake £5.95
With poached egg, spinach and whisky hollandaise*

*Pan-fried tiger prawns £8.95
With garlic & parsley butter or sweet chilli & ginger
sauce*

*Deep-fried Somerset brie £5.95
In panko breadcrumbs with apricot & cumin chutney (v)*

*Beetroot and pearl barley arancini £6.50
With mixed seeds and pea & mint pesto (v)*

*Chicken liver, sherry & balsamic parfait £7.95
With crostini*

*Home-made spiced lamb koftas £6.95
With tzatziki coleslaw and chilli jam*

*Salt & pepper squid £5.95
With aioli*

Pizza

Carne pizza £13.50
Chorizo, pepperoni, hand-pulled chicken, Luganega
sausage, mozzarella and chilli

Piccante pizza £12.95
Chorizo, pepperoni, jalapenos and mozzarella

Main courses

Home-made British beef burger £12.50
With smoked cheddar, mustard mayonnaise, relish and
fries

Wagyu burger £16.95
With smoked cheddar, crispy onions, relish, sweet potato
fries and aioli

Lobster brioche roll £15.95
With twice-cooked chunky chips and thermidor dip

Battered halloumi £11.95
In garlic & buttermilk with twice-cooked chunky chips,
minted pea purée and tartare sauce (v)

Slow-cooked pork belly & seared scallops £18.50
With pancetta & thyme mashed potato, beans tossed in
apple butter and an English cider & mustard sauce

Spit-roasted chicken £12.95
With lemon & garlic confit, fries, jus and aioli

Chicken, ham & crème fraîche pie £14.50
With mashed potato, seasonal greens, thyme glazed
carrots and jus

Croxton Manor cheddar soufflè £10.95
With celeriac remoulade and a spiced pear & hazelnut salad (v)

Hand-made beetroot and truffle ravioli £10.95
With julienne beetroot tossed in a white wine sauce (v)

King prawn, crab and chorizo linguine £13.95
With white wine, tomatoes, garlic & chilli

9oz 28 Day aged rib-eye steak £21.95
With twice-cooked chunky chips, crispy onions and baby kale

7oz Fillet steak £23.50
With dauphinoise potatoes, roasted mushroom & caramelised shallot, béarnaise sauce and rosemary, tomato & garlic jelly

Beer-battered line-caught cod £12.50
With twice-cooked chunky chips, minted pea purée and tartare sauce

Roasted salmon supreme £13.95
With tenderstem broccoli, Romano pepper, portobello mushrooms, feta and a pineapple & sesame dressing

Pan-fried seabass fillets £17.95
With mashed potato, green vegetables and a brown shrimp & Devon crab sauce

Four-bone English rack of lamb £20.50
With asparagus, chorizo, peas, baby onions, dauphinoise potatoes and jus

*Chargrilled swordfish steak £19.95
With jerk seasoning, tenderstem broccoli, pineapple
salsa, pomegranate seeds and coconut sauce*

*Duck leg confit and waffle £15.50
With sweet potato fries, seasonal greens, honey roasted
pineapple and jus*

Salads

*Roasted heritage carrot salad £9.95
On red pepper & cumin purée with feta, avocado, mixed
seeds and a dijon mustard vinaigrette (v)*

*Sticky crispy duck salad £12.95
Mooli, cucumber and carrot ribbons, toasted sesame
seeds with plum, hoisin & sweet chilli sauce*

*Whole food salad £9.95
Rice, quinoa, edamame beans, pumpkin seeds, baby kale
and grapes with a pineapple & ginger dressing.
Add chicken £3, salmon £4, goat's curd £2 or halloumi
£2.25*

On the side

Sweet potato fries with parmesan & rosemary £3.75

Seasonal greens £3

Asparagus tips with parmesan £4

Fries & aioli £3

Twice-cooked chunky chips £3.50

Dressed house salad £3

Mashed potato £3

Dauphinoise potato £4

Basil & mint baby potatoes £3

Desserts

The house sharer £11.50

*Raspberry crème brûlée, chocolate brownie, lemon tart,
strawberries and bourbon vanilla ice cream cookie
sandwich (v)*

*Baked New York cheesecake £6.50
With strawberry coulis*

*Glazed lemon tart £5.95
With whipped cream (v)*

*Strawberries and frozen natural yoghurt with honey
ripple - under 200 calories £4.95
And rhubarb & rose flavour curd (v)*

*Raspberry crème brûlée £5.95
With sultana and oat cookies*

*Bramley apple & blackcurrant crumble £5.95
With custard (v)*

*Ice cream and home-baked triple chocolate cookies (v)
£4.95*

*Choose 3 scoops from
Bourbon vanilla
Caramel
Double chocolate*

Strawberry

*Warm Belgian chocolate brownie £6.50
With bourbon vanilla ice cream (v)*

*Strawberry & mango Eton mess £6.50
With strawberry coulis (v)*

*Sticky toffee pudding £5.95
With bourbon vanilla ice cream (v)*

*A selection of hand-picked British cheeses £8.50
With Fudge's nut & mixed seed biscuits, celery and baby
figs in a spiced rum syrup.*