

THE PLOUGH

Easter Sunday 2019 Menu

For the Table

Mixed olives (v:gf)	3.80
Pantry nibbles , pork scratching or Bombay mix or cashew nuts	2.50
Wild flower sourdough with bacon butter	5.25

To Start

Freshly made market soup , warm crusty bread (v:gf)	5.50
Chicken liver parfait , fig & cinnamon chutney, sour dough toast (gf)	7.95
Glazed baby beetroots , Beetroot crisps, goat's cheese crumble, oats (v)	6.95
Traditional prawn cocktail , marie rose sauce, gem lettuce (gf)	7.50
Whole baked Camembert to share , rosemary, garlic, artisan bread (v:gf)	13.95

Sunday Lunch & Mains

Roast Topside of Beef served pink with a Yorkshire Pudding	14.95
Slow Roasted Pork with apple sauce and crackling	13.95
Slow Roasted Lamb	15.50
Both served with seasonal roast vegetables, roast potatoes and gravy (gf)	
Mushroom and Leek Wellington	12.95
sautéed leeks, mushrooms, garlic, and thyme wrapped in a herb pancake and vegan puff pastry. Served with seasonal roast vegetables and vegan gravy (vegan)	
Wild garlic & mushroom risotto , shaved Regato, white truffle oil (v:gf:vegan opt)	12.95
Pan fried sea trout , mussel broth, saffron potatoes, pickled cockles, peas (gf)	16.50
Butter poached chicken supreme , roast garlic mash, purple sprouting broccoli, spinach, smoked bacon sauce (gf)	14.95

Classics & Steaks

Ale battered haddock , triple cooked chips, marrowfat peas, tartare sauce	13.50
Lupton classic beef burger , black onion seeded brioche bun, crispy bacon, mature cheddar cheese, gherkin, chutney, chips or fries (gf)	14.95
Wild boar & damson sausage , creamed potatoes, roasted onions, proper gravy	14.95
28 day aged 8oz Sirloin steak (gf)	21.50
Himalayan salt chamber dry aged 8oz Ribeye steak (gf)	23.45
100% British beef sourced from across the three great counties surrounding The Plough Inn- Cumbria, Lancashire and Yorkshire. Served with rocket, garlic and herb butter, crispy shallot salad, chips or fries.	
Sauces peppercorn or blue cheese (gf)	1.25

Sides

Buttered tenderstem broccoli (v:gf)	3.50	Olive & sundried tomato salad (v)	3.95
Hand cut chips (v)	3.50	Plain or Champ mash (v:gf)	3.50
Skinny fries/sweet potato fries (v)	3.75	Beer battered onion rings (v)	3.50
Braised red cabbage (v:gf)	3.50	Hand cut chips with truffle oil & parmesan	5.00

Please inform your waiter of any dietary requirements as some dishes may need to be modified to suit.
(v) -vegetarian, (gf) - gluten free, (vegan) options available, please state when ordering