



## *Nibbles*

**Root Vegetable Crisps**  
£2.95

**Hot Honey Cashews**  
£2.50

**Smoked Almonds**  
£2.95

**Gordal Olives**  
£6.00

**Cured Tomato & Herb Focaccia, Olive Oil & Balsamic**  
£3.95

## *Starters*

**Today's Soup, Warm Ciabatta, Butter (ve) (gfo)**  
£6.50

**Creamy Burrata, Rosemary Focaccia, Crisp Garlic, Chilli Oil (v) (gfo)**  
£7.95

**Roasted Red Pepper Hummus, Warm Pitta, Smoked Olive Oil (ve) (gfo)**  
£6.50

**Crispy Breaded Pulled Pork Mac 'n' Cheese & Baconnise (gf)**  
£7.50

**Caesar Salad, Our Smoked Chicken, Grana Padano, Anchovies (gfo)**  
£7.95/£15.50

**Stornoway Black Pudding Fritter, Tarragon Mayonnaise, Pickled Fennel Salad**  
£7.50

**Cartmel Valley Smoked Salmon, Rosti, Watercress, Crème Fraiche**  
£8.50

## *Main Courses*

**Silverdale Bangers & Mash, Crushed Minted Peas, Onion Gravy**  
£16.95

**Maple Glazed Hispi, Oyster Mushroom, Cured Plum & Carrot, Sesame (ve) (gf)**  
£16.50

**Battered Haddock, Peas, Chips, Chunky Tartare (gf)**  
£15.95

**San Marzano Tomato Ragu, Gnocchi, Burrata, Rocket(v) (gf)**  
£14.50  
Add Garlic Bread £3

**Homemade Beef Burger, Bacon & Cheese, Seeded Bun, Chips (gfo)**  
£17.90

**Braised Beef Ragu, Gnocchi, Burrata, Rocket (gf)**  
£16.50  
Add Garlic Bread £3

**Chicken Supreme , Creamy Mash, Crushed Peas, Buttery Kale, Au Poivre Sauce (gf)**  
£19.50

**Today's Pie, Mash, Baked Carrot, Greens, Gravy**  
£18.50

**8oz Dry Aged Sirloin, Cured Tomato, Oyster Mushroom, Chips (gf)**  
£27.95

**Peppercorn Sauce (gf), Blue Cheese Sauce (gf) or Café De Paris Butter (gf) £3.50**

## *Side Dishes*

**Our Seasoned Chips, Roasted Garlic Mayo (ve) (gf)**  
£4.50

**Truffled Parmesan Fries (v) (gf)**  
£4.95

**Honey Mustard Glazed Roasted Chipolatas**  
£5.50

**Steamed Vegetables, Roast Garlic & Thyme Butter (v) (gf)**  
£3.95

**Tomato, Rocket & Parmesan Salad, Olive Oil & Balsamic (v) (gf)**  
£3.95

**Cured Tomato & Herb Focaccia, Olive Oil & Balsamic**  
£3.95

## Desserts

**Sticky Toffee Pudding, Miso Toffee Sauce, Vanilla Ice Cream (v)**  
£6.50

**Pavlova, Crispy Meringue, Pineapple & Passion Salsa, Mango Sorbet (gf) (v)**  
£6.50

**Salted Caramel Tart, Tonka, Vanilla Ice Cream (v)**  
£6.95

**Banana & Mascarpone Cheesecake, Pistachio Praline, Banoffee Pie Gelato**  
£7.95

**Chocolate Ganache, Blood Orange, Ginger & Apricot, Cocoa Nibs (ve) (gf)**  
£8.50

## Cheese

**Served with Westmorland  
Chutney & Crackers**  
£11.50

### Fellstone

A mature and rinded Cheddar, made by Tom & Clare Noblet roughly a mile away from The Plough. Based on a traditional old "dales" recipe of North England aged for 3 months for a nutty and a tangy finish with a firm texture.

### Kidderton Ash

Made in Lancashire, is a silky-smooth goats cheese matured with ash.

### Crook Blue

An honest, creamy and smooth cheese with enough blue to the bite to consider for your cheeseboard- made just up the road at Crook.

## Ice Cream & Sorbet

£2.50 per scoop

### Ice Cream

Vanilla, Chocolate, Strawberry,  
Boozy Fruit, Salted Caramel,  
Banoffee

### Sorbet

Apple, Rhubarb, Strawberry,  
Orange, Mango, Raspberry

## Hot Drinks

**Tea | Hot Chocolate | Americano £3**

**Latte | Cappucino | Flat White £3.3**

**Mocha £4**

## Ports, Dessert Wines & Digestifs (50ml)

**Graham's 2017 LBV Port £7**

**Cockburn's Ruby Port £6**

**Warre's Warrior Port £6**

**Errazuriz Sauvignon Blanc £6**

**Black Muscat Elysium £8**

**Monsoon Valley Chenin £7**

**Chateau Le Juge Sauternes £7**

**Floralis Moscatel Oro £7**