



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 (veo) (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 & Baconnaisse (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

Roasts

All served with Yorkshire Pudding, Roast Potatoes, Greens,
Creamy Mashed Potatoes, Crushed Roots and Gravy (gfo)

Roast Sirloin of Beef
£19.50

Slow Roast Pork Shoulder
£17.50

Pan-Roast Chicken Supreme
£18.50

Roasted Head of Marinated Hispi (v)
£15.50

Pub Classics

Silverdale Bangers & Mash, Crushed Spring Peas, Onion Gravy
£16.95

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

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

San Marzano Tomato Ragu, Gnocchi, Burrata, Rocket (v) (gf)
£14.50
Add Garlic Bread £2

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

Sides

Cauliflower Cheese (v)
£5.50

Extra Yorkie (v)
£1

Extra Roast Potatoes (v)
£3.95

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

Honey Mustard Glazed Roasted Chipolatas
£5.50

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

Truffled Parmesan Fries (v) (gf)
£4.95

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 | Cappuccino | 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