



DECEMBER

À LA CARTE MENU

FOR GROUPS MON-SAT

STARTERS

Honey Roasted Parsnip Soup - 7.5

Toasted Hazelnut & Parsnip Crunch, Pickled
Granny Smith (vgn) (gf)

Stornoway Black Pudding Fritter - 9.5

Burnt Apple Puree, Celeriac, Caramelised Onion

Venison Sausage Roll - 9.5

Black Cherry & Cranberry Ketchup

Beetroot Cured Salmon - 10.5

Pickled Fennel, Clementine, Dill Crème
Fraiche, Melba Toast (gfo)

Truffle Macaroni Cheese - 8.5

Comté, Chives, Mature Cheddar (v)

MAIN COURSES

Cumberland Sausage & Mash - 19.5

Crushed Root Vegetables, Buttered Kale, Crispy
Onions, Gravy

Mature Cheddar Cheese & Onion Pie — 18.9

Buttered Steamed Vegetables, Sage & Onion Gravy (v)

Ox Cheek Bourguignon - 28

Roasted Garlic Mash, Paris Brown Mushroom,
Pancetta, Pearl Onion Gravy (gf)

Cartmel Valley Venison Burger - 24

Toasted Brioche Bun, Emmental, Damson Chutney,
Aioli, Fries (gfo)

Sole Bouillabaisse - 28.5

Grilled Paupiette, King Prawns, Cockles, Mussels,
Roasted Garlic, Fennel & Saffron, Tomato &
Lobster Broth, Focaccia (gfo)

Chestnut Mushroom, Rosemary & Soy Suet Pudding - 25

Celeriac Puree, Seasoned Chips, Gravy (vgn) (gf)

Slow Cooked Lamb Henry - 32

Mashed Potatoes, Crushed Root Vegetables,
Broccoli, Minted Gravy (gf)

PUDDING

Sticky Toffee Pudding - 8.5

Miso Toffee Sauce, Vanilla Ice Cream, Cinder
Toffee (v)

Mulled Winter Berry Trifle - 10.5

Ladies Fingers, Custard & Cream (gfo) (v)

Chocolate Orange Cheesecake - 9.5

Chocolate Glaze, Orange Jelly, Madeleine
Sponge, Chocolate Ice Cream (v)

Rhubarb & Stem Ginger Crème Brûlée - 9.5

Brandy Snap Tuile (gf) (v)

Pistachio & Black Cherry Bakewell - 8.5

Madagascan Vanilla Ice Cream (v)

Book your celebration today!

Spaces fill quickly – reserve your table now.

Call us on 015395 67700 or email us at office@theploughatlupton.co.uk

Group Booking Terms & Conditions

To ensure a smooth and enjoyable experience for everyone, we ask that you carefully read and understand these terms and conditions before making your booking. By booking, you agree to these terms, helping us avoid any unnecessary issues.

If you have any questions, please don't hesitate to contact us.

Food Pre-order:

All group menu bookings require a completed pre-order form and final group numbers, submitted at least 14 days before your event. Pre-orders should be submitted by the group organiser using the form provided.

Notification of Allergies:

Any food allergies must be communicated in writing when you submit your pre-order. Please ensure you receive written confirmation of your request.

Late Allergy Amendments:

We cannot accept food allergy changes less than 4 days before the event.

Group Size:

We can usually seat up to 10–12 people on our largest tables. Larger groups will be seated at adjacent tables where possible.

Serving Times:

Food will be served promptly at your booked time. If not everyone in your party is present, we cannot guarantee that food will be held for late arrivals, and you may have to wait.

Pre-order Drinks:

You are welcome to pre-order wines or drinks. Please request our current wine list and include your drinks order with your food pre-order.

Deposit:

A £10 per person deposit is required when booking. Your booking is not confirmed until this deposit is paid. If the deposit is not paid by the specified date, your reservation may be released. Deposits are strictly non-refundable.

For groups of more than 25 guests, a full deposit of the total bill is required.

A discretionary service charge of 12.5% will be added to your final bill.

Late Bookings:

If your event is within 21 days of booking, full non-refundable payment is required immediately.

Changes to Bookings:

Any menu changes made less than 7 days before the event will incur a £5 administration fee.

Right to Refuse:

The Plough reserves the right to refuse bookings.

Large Parties:

For parties larger than 25, the menu may be subject to change in order to accommodate your group.

We recommend keeping a copy of these terms for your records.