

BREAKFAST

Breakfast Bap — 9.5
Egg, Bacon & Sausage (gfo)

Arbroath Smokie— 14.5
*Natural Un-Dyed Smoked Haddock, Poached Egg, Parsley & Sea Salt
Butter (gf)*

Plough Breakfast Muffin — 10.5
Cumberland Sausage, Monterey Jack Cheese & Fried Egg (gfo)

French Toast — 11.5
*Smoked Back Bacon & Maple Syrup or
Stewed Berries & Natural Yoghurt (v) (gfo)*

Poached Eggs & Hollandaise — 13.5
*Benedict (Maple-Cured Bacon) Royale (Cartmel Valley Salmon) or
Florentine (Spinach) on Toasted English Muffin (gfo)*

Full Vegetarian — 14.5
*Vegetarian Sausages, Roasted Tomato, Confit Field Mushroom, Hash
Brown, Baked Beans & Eggs of your choice (gfo) (vgn-o)*

Full Cumbrian — 16.5
*Local Butcher's Cumberland Sausage, Back Bacon, Black Pudding,
Roasted Tomato, Confit Field Mushroom, Hash Brown, Baked Beans
& Eggs of your choice (gfo)*

Toast — 2.5
White or Grainary sourdough with Butter & Jam or Marmalade

AVAILABLE UNTIL 11.30AM MON - FRI
& UNTIL 11AM SAT - SUN

Please inform us of any allergies or dietary requirements.
An optional service charge is added — this goes entirely to the team.

SANDWICHES

MON-SAT UNTIL 4PM

All served in fresh ciabatta, with fries & house slaw (gfo)

Caprese — 12

*Mozzarella, Sun Blushed Tomato,
Wild Rocket, Basil Pesto (v)*

The Plough Club — 20

*Roasted Chicken Thigh, Grilled Back Bacon, Fried
Egg, Baby Gem, Plum Tomato & Mayo*

B.L.T — 15

*Grilled Back Bacon, Plum Tomato,
Baby Gem Lettuce, Mayonnaise*

Sirloin Steak & Blue Cheese — 20

*Long Clawson Stilton, Caremilsed Red Onion
Chutney, Rocket*

Roasted Garlic Hummus — 11

*Roasted Red Pepper, Wild Rocket,
Basil Pesto (vgn)*

Cartmel Valley Smoked Salmon — 14

Pickled Cucumber, Cream Cheese

BOARDS

Bread Board — 16

*Warm Local Artisan Breads, Marinated Olives,
Balsamic Vinegar & Olive Oil, Garlic Hummus,
Roasted Red Peppers, Sun Blushed Tomatoes*

Charcuterie Board — 23

*Selection of Cured Meats, Mozzarella Ball, Smoked
Almonds & Cashews, Marinated Olives, Sun Blushed
Tomatoes, Warm Focaccia (gf-o)*

Seafood Board — 25

*Cartmel Smoked Salmon, Tempura King Prawns,
Warm Smoked Mackerel, Salt & Pepper Squid,
Charred Lemon, Caper Butter, Warm Focaccia*

Please inform us of any allergies or dietary requirements.
An optional service charge is added — this goes entirely to the team.



APÉRITIF

The Plough Negroni — 14
*Bold, Bitter and beautifully balanced
a true classic. Malfy Orange Gin, Campari,
Sweet Vermouth*

Old Fashioned — 14
Made with Japanese Single Malt

Aperol Spritz — 12
*Slightly bitter, gently sweet and
bubbly. Aperol, Prosecco, Soda, Orange*

Hugo Spritz — 12
*Fresh, slightly sweet & super refreshing.
St Germain Elderflower, Soda, Prosecco, Mint*

Warm Focaccia — 5
Olive Oil & Balsamic

Roasted Garlic Hummus — 8
Toasted Pitta

Nuts — 3
Smoked Almonds or Spiced Cashews

Olives — 4
Marinated, black and green

STARTERS

Today's Soup — 8
Warm Artisan Milk Roll (vgn-o) (gfo)

Tempura King Prawns — 12
*Charred Lime, Rocket, Spring Onion, Chilli,
Sweet Chilli Sauce (gf)*

Ham Hock Terrine — 12
Homemade Picalilli, Melba Toast (gfo)

Heritage Tomatoes — 10
Bocconcini Mozzarella, Basil Oil (gf) (v)

Cartmel Valley Smoked Salmon — 14
*Cornichons, Baby Capers, Micro Leaf,
Olive Oil & Melba Toast (gfo)*

To Share: Imperial Osetra Caviar - 90
30g Caviar, Warm Blinis & Sour Cream (gfo)



Please inform us of any allergies or dietary requirements.
An optional service charge is added — this goes entirely to the team.

MAINS

Cumberland Sausage & Mash – 20
Chantenay Carrots, Peas & Kale, Crispy Onions, Pan Gravy

Beer Battered Haddock – 20
Mushy Peas, Triple Cooked Chips, Tartare Sauce & Lemon Wedge (gf)

Steak & Ale Pie – 26
Chantenay Carrots, Peas & Kale, Creamed Potatoes, Pan Gravy

Mature Cheddar Cheese & Onion Pie – 22
Chantenay Carrots, Peas & Kale, Triple Cooked Chips, Sage & Onion Gravy (v)

Seared Loch Melfort Sea Trout – 28
Crushed New Potatoes, Fine Beans, Chive Cream Sauce (gf)

Salade Niçoise – 12 / 18
New Potatoes, Green Beans, Olives, Boiled Egg (vgn-o) (gf)
Add 4oz Sirloin Steak +6 Add Free-Range Chicken +5

Classic Caesar – 12 / 18
Baby Gem, Marinated Anchovies, Parmesan, Croutons, Caesar Dressing (gf-o)
Add 4oz Sirloin Steak +6 Add Free-Range Chicken +5

Blue Cheese Salad – 12 / 18
Wild Rocket, Red Onion, Grain Mustard Dressing (gf)
Add 4oz Sirloin Steak +6 Add Free-Range Chicken +5

Classic Homemade Beef Burger - 20
Add Bacon +2 Add Monterey Jack Cheese +2
served in an Artisan Ciabatta with Plough Burger Sauce, Baby Gem, Sliced Tomato, Red Onion, Fries & Aioli (gf-o)

Crispy Breaded Chicken Burger- 20
Homemade Kimchi, Sriracha Mayonnaise
served in an Artisan Ciabatta with Plough Burger Sauce, Baby Gem, Sliced Tomato, Red Onion, Fries & Aioli (gf-o)

Thai Spiced Sweet Potato & Vegan Cheese Burger- 18
served in an Artisan Ciabatta with Plough Burger Sauce, Baby Gem, Sliced Tomato, Red Onion, Fries & Aioli (vgn) (gf-o)

BEEF

6oz Flat Iron Steak – 27

Cut from the shoulder, flat iron is the second most tender cut of beef after fillet. We refuse to cook this particular steak beyond medium. It is best served rare or medium-rare. If cooked beyond medium-rare, the meat will become tough and lose its juicy tenderness.
Wine pairing: Malbec – Finca La Colonia, Mendoza
The ripe fruit and gentle spice complement the richness of the cut.

8oz Sirloin Steak – 38

Sirloin sits between the fillet and rib, offering a balance of flavour and texture. Best served medium-rare or medium. If cooked well done, the steak will lose tenderness but it can take it if that's how you like it.
Wine pairing: Cabernet Sauvignon – Gran Reserva, Maipo Valley
Structured tannins and dark fruit stand up well to the beef's natural richness.

8oz Fillet Steak – 45

Fillet does very little work in the cow, which is why it is exceptionally tender. Best served rare or medium-rare. If cooked beyond medium, the delicate texture and flavour will be affected but it can take it if that's how you like it.
Wine pairing: Pinot Noir – La La Land, Victoria
Fresh red fruit and lighter tannins suit the finesse of the cut.

To Share: 28oz Côte de Bœuf – 80

Best served medium-rare. If cooked beyond medium, the meat will lose tenderness and the fat will not render correctly. Cooked on the bone, côte de boeuf retains moisture and develops deeper flavour.
Wine pairing: Amarone – Masi 'Costasera', Veneto
Bold, complex and powerful enough for a large, bone-in sharing cut.

All served with Grilled Tomato, Flat Mushrooms, Watercress & Triple Cooked Chips
Add Peppercorn Sauce, Blue Cheese Sauce Or Garlic Butter -3

SIDES

Seasoned Triple Cooked Chips or Seasoned Fries with Garlic Mayonnaise (gf) (vgn) -5

Garden Salad (gf) (vgn) – 5

Buttered Chantenay Carrots & Peas (gf) (vgn-o) – 5

Beer Battered Onion Rings (gf) (vgn) – 5

Truffle & Parmesan Fries, Garlic Mayonnaise (gf) (vgn-o) – 7

Gravy Dipping Pot (gf) (vgn-o) – 3

Please inform us of any allergies or dietary requirements.
An optional service charge is added – this goes entirely to the team.



SUNDAY ROASTS

Roasted Vegetable Wellington – 18
*Roast Potatoes, Roasted Chantenay Carrots,
Seasonal Greens, Sage & Onion Stuffing, Gravy (vgn)*

Sirloin of Beef – 26 Loin of Pork – 25 Lancashire Turkey Breast – 25
*Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing, Chipolatas, Roasted
Chantenay Carrots, Seasonal Greens, Pan Gravy. (gfo)*

Buttered Greens – 5
Cauliflower Cheese – 5
Extra Roast Potatoes – 5
Sage & Onion Stuffing – 3
Buttered Peas & Chantenay Carrots – 5
Chipolatas – 5
Extra Yorkshire Pudding – 1

CRUMBLE!

Crumble of the Day - 10
Served with your choice of Custard, Cream or Ice Cream (gf)



Please inform us of any allergies or dietary requirements.
An optional service charge is added – this goes entirely to the team.

PUDDINGS

Petits Fours – 10
Served with your choice of hot beverage

Chocolate Crème Brûlée – 10
Chocolate Mousse, Chocolate Shards

Brownie Sundae – 10
Chocolate & Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Brownie (gf)

Lemon Posset – 9
Shortbread Crumb, Raspberry Compôte, Chantilly Cream

Tea | Americano – 4.2
Latte | Cappuccino | Flat White – 4.4

Hot Chocolate | Mocha – 4.8
Herbal Teas – 4.2
Peppermint, Green, Lemon & Ginger, Red Berry, Camomile

Sticky Toffee Pudding – 11
Toffee Sauce, Vanilla Ice Cream (v)

Apple Pie - 10
Vanilla Custard & Vanilla Ice Cream

Tiramisu Cheesecake – 10
Salted Caramel Ice Cream, Coffee & Honey Syrup

Selection of Ice Creams and Sorbets
Two Scoops – 5 Three Scoops – 7

Ice Creams: Vanilla, Chocolate, Strawberry, Salted Caramel, Vegan Vanilla
Sorbets: Rhubarb, Orange, Mango, Raspberry, Damson

Graham's 2017 LBV Port 50ml – 7
Graham's 10yr Tawny Port 50ml – 7
Cockburn's Ruby Port 50ml – 6
Warre's Warrior Port 50ml – 6
Sauternes Dessert Wine 50ml – 8

AFTERNOON TEAS

MON - SAT UNTIL 6PM

Warm Handmade Scone — 8.5
Jam, Cream & Butter with Tea or Coffee

Dark Chocolate Brownie — 7.5
with Tea or Coffee (gf)

Toasted Teacake — 7.5
with Tea or Coffee

Please inform us of any allergies or dietary requirements.
An optional service charge is added — this goes entirely to the team.