

SAMPLE

NIBBLES		
Mammoth Gordal Olives	£4.5	
Marcona Almonds	£4	
Rock Oysters, Shallot Vinegar, Lemon, Tabasco	£3 Each Or £15 For A ½	Dozen
'Otis & Belle' Sourdough, Farmhouse Butter	£5	
Curried Hummus, Tamarind Chutney, Crispy Tortilla	£7	
Cajun Crispy Whitebait, Bloody Mary Mayo	£8	
Crispy Szechuan Pork Belly, Chilli, Spring Onion	£9	
Salt & Apple Cider Vinegar Pork Scratchings	£4	
STARTERS		
Leek & Potato Soup, Cheese & Chive Scone, Honey & Marmite Butter		£9
Smoking Brothers' Salmon, Edamame Wasabi, Pickled Cucumber, Crispy Vermicelli,	Chilli & Lime Dressing	£14
Woodfired Baby Leeks, Walnut & Sage Pesto, Confit Black Garlic, Dates, Feta		£12
Pan Roasted Wye Valley Asparagus, Crispy 'Cacklebean' Egg, Watercress, Lincolnshire Poacher		£14
KFP – Kentucky Fried Pheasant, Rainbow Slaw, Coriander, Lime, Sriracha Mayonnaise		£11
Pan Roasted Mackerel on Brioche Toast, Horseradish Ricotta, Pickled Beetroot, Cori	ander	£12
CLASSICS		
Fish & Chips, Crushed Peas, Tartare Sauce		£19
The Plough Cheeseburger, Caramelised Onions, Pickles, House Fries		£19
Chicken, Leek & Mustard Pie, Creamed Mash, Savoy Cabbage, Crispy Carrot, Jus		£24
MAINS		
Local Hare Ragu, Pappardelle, Parmesan, Pangritatta, Pickled Shallots		£23
Pan Roasted Cod Fillet, Crab Croquette, Braised Fennel, Samphire, Salsa Verde		£26
Woodfired Aubergine, Spiced Puy Lentil Dhal, Rainbow Chard, Mint Yoghurt, Shall	ot Bhaji	£22
Bouillabaisse, Woodfried Tiger Prawn, Safron & Garlic Rouille, Toasted Sourdough	,	
80z Aged Hereford Rib-eye Steak, Fries, Watercress, Béarnaise or Peppercorn Sauce		£32
60z Aged Hereford Minute Steak, Fries, Watercress, Béarnaise or Peppercorn Sauce		£19
28oz Dry Aged T-Bone, Fries, Watercress, Béarnaise or Peppercorn Sauce, Two to Sha	are	£80

SIDES £5

House Fries

Garden Leaves, Lemon Vinaigrette
BBQ Hispi Cabbage, Confit Garlic, Crispy Onion
Honey Roasted Chantenay Carrots & Piccolo Parsnips
Chilli & Ginger Tenderstem Broccoli & Kale
Cauliflower Cheese, Cajun Crumb