



BRUNCH

Available until 2:30pm

- Eggs Royale: smoked salmon, poached egg, hollandaise sauce, English muffin £7
Crushed avocado, poached egg, sourdough toast £6.75
Sundried tomato & mushroom omelette £6.50
Wild mushroom & devilled kidneys on sourdough toast £7.25
Corn & feta cake, beetroot & apple salad £6.75

SMALL PLATES

- Soup of the day, crusty bread £5.50
Smaller portion beer-battered fish, triple cooked chips, mushy peas, tartare sauce £8
Mini burger, Monterey jack cheese, shredded lettuce, burger sauce, triple cooked chips £8
Sausage and mash, onion ring, gravy £8
Black pudding scotch egg, triple cooked chips, English mustard £8

BAGUETTES

All sandwiches are served on granary or a white baguette.

- Cumberland sausage, fried onions & bbq sauce £7.00
Camembert, bacon & cranberry sauce £6.50
Classic BLT, bacon, lettuce, tomato £6.50
Smoked salmon, herby cream cheese, rocket £7.50

BUTCHERS BLOCK

- Calves liver, bacon, crispy shallots, creamy mash, red wine gravy £15
Barnsley lamb chop, creamy mash, spring greens, devilled sauce £16
Honey & garlic marinated pork chop, cauliflower cheese, sweet potato fries £15.50
Angus ribeye steak, triple cooked chips, peppercorn sauce, flat mushroom, water cress £20

MAINS

- Butternut squash, chipotle chilli, avocado, basmati rice (vegan) £13.25
Wild mushroom, brie & wilted spinach Wellington, honey roasted beetroot, watercress (v) £14.50
Langford Estates rainbow trout, crushed bacon new potatoes, garden peas, garlic lemon butter £16
Posh chicken Kiev, champ mash, savoy cabbage, bacon bits £15

CLASSICS

- Plough burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce, pickles, triple cooked chips £14
Steak & Ale pie, triple cooked chips, spring greens, gravy £14.50
Cumberland sausages, creamy mash, onion rings, gravy £12.75
Beer battered fish, triple-cooked chips, mushy peas, tartare sauce £14.50

SIDES

- Creamy mash £4 Triple cooked chips, garlic mayo £4
Mixed leaves £3 Seasonal vegetable £3 Sweet potato fries, garlic mayo £5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.