



THE
PLOUGH
SIMPSON

WHILE YOU WAIT

Olives  	4.50
A selection of marinated olives	
Bread & Oils  	5.50
Warm bread with extra virgin olive oil and balsamic vinegar	
Chorizo 	5.50
Pan fried Spanish chorizo with a honey glaze	
Pork Belly Bites 	5.95
Served with sweet chilli sauce	
Whitebait	4.95
Served with garlic aioli	

STARTERS

Soup of the Day   	6.95
Homemade soup served with toasted bread and butter	
Spicy Buffalo Wings 	6.95
Chicken wings in hot buffalo sauce with spring onion, chilli and blue cheese dip	
Moules Marinière 	13.95
Mussels in garlic, cream and white wine sauce with dipping bread	
Pork & Chorizo Sausage Roll	9.95
Hand-rolled pork and Spanish chorizo wrapped in all-butter puff pastry, baked golden and served with apple ketchup	
Lamb Croquettes	9.95
Slow cooked lamb in panko breadcrumbs served with mint & yoghurt dip	
Ham Hock Terrine	7.95
Served with tomato chutney, toasted sourdough bread and piccalilli	
Burrata Caprese Salad  	8.95
Creamy burrata with ripe heritage tomatoes, fresh basil, and extra virgin olive oil	
Smoked Salmon Bruschetta 	12.95
Toasted sourdough topped with smoked salmon, whipped cream cheese, fresh dill and lemon zest	
Bang Bang Cauliflower  	7.95
Tossed in sweet and spicy sauce finished with sesame seeds, fresh chilli & spring onion	

TO SHARE

The ‘Ploughman’s’	22.95
Our take on a classic with pork and chorizo sausage roll, a selection of cheeses, ham hock terrine, piccalilli, chutney, pickles and toasted sourdough	
Fish Platter	24.95
White bait, smoked salmon, Bloody Marycrayfish cocktail and Moules Mariniere. Served with toasted ciabatta and burnt lemon	

-  Vegetarian
-  Gluten Free
-  Vegan
-  Gluten Free Option Available
-  Vegan Option Available

CLASSICS

Hand Battered Fish	17.50
Beer battered haddock with chunky chips, mushy peas, tartare sauce and lemon	
Chef’s Pie of the Day	17.50
With mashed potato, seasonal vegetables and gravy	
Slow Braised Lamb Shoulder 	22.95
Pulled and pressed with creamy mashed potatoes, Tenderstem broccoli, roasted carrots and a rosemary jus	
Fish Pie	24.95
Salmon, Smoked haddock, King prawns and leeks in a white wine & parsley cream sauce, topped with buttery mash and a cheddar gratin crust. Served with buttered Cavolo Nero	

SPECIALITIES

Beef Wellington	34.00
Served medium rare with dauphinoise potato, asparagus, celeriac puree and beef jus	
Salmon Fillet 	25.95
Pan roasted salmon fillet, crushed new potatoes and Tenderstem broccoli. Finished with a lemon & caper beurre blanc	
Chicken Supreme 	18.95
Pan seared chicken in a creamy garlic sauce with sun-dried tomatoes, spinach and parmesan. Served with dauphinoise potato and buttered Cavolo Nero	

PASTA & RISOTTO

Seafood Risotto 	21.95
Creamy Arborio rice with king prawns, mussels and squid with garlic and white wine. Finished with lemon zest and parsley	
Cajun Chicken Pasta 	16.95
Cajun spiced chicken breast, sautéed peppers and red onion, tossed with penne pasta in a rich garlic and parmesan sauce	
Butternut Squash Risotto   	15.95
Creamy Arborio rice with roasted butternut squash, white wine and vegetable stock. Finished with crispy sage and toasted pumpkin seeds	

SALADS

Rainbow Salad   	12.95
Mixed leaves, roasted butternut squash, cucumber, shredded red cabbage, cherry tomatoes and quinoa. Tossed in a zesty lemon dressing, finished with toasted pumpkin seeds	
Add Chicken	5.95
Add Salmon	7.95
Caesar Salad	12.95
Cos leaves, pancetta, anchovies, Parmesan shavings and boiled egg in a Caesar dressing	
Add Chicken	5.95
Waldorf Steak Salad 	19.95
Sliced Sirloin steak ,crisp apple, celery, grapes and baby gem lettuce with toasted walnuts. Tossed in a light Dijon & crème fraiche dressing	

While we take care in our kitchen, all dishes are prepared in an environment where **allergens** — including **wheat** and **nuts** — are present. Please speak to a member of the team about any dietary requirements or allergen concerns before ordering.

STEAKS & GRILL

We are proud to serve award winning British beef from Smith & Clay butchers. All of our steaks are 28 day aged mature beef.

Our steaks are served with slow roasted tomato, field mushroom, rocket & parmesan salad, and seasoned chips

8oz Sirloin Steak 	30.00
8oz Fillet Steak 	34.00
10oz Ribeye Steak 	32.00



Add Sauce	2.50
Peppercorn or Blue cheese	
Upgrade to Dauphinoise Potato	2.50

18oz Chateaubriand  (to share)	60.00
Served with dauphinoise potato, slow roasted tomatoes, field mushrooms, rocket & Parmesan salad, onion rings and a choice of sauce	
Pork Skewers 	22.95
Grilled pork skewers with red pepper. Served with seasoned chips, pitta bread, Greek salad and mustard mayonnaise	

BURGERS

Upgrade to Sweet Potato fries	2.50
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Beef Steak Burger	17.95
Dry aged beef steak burger, smoked applewood cheese, bacon and hand battered onion ring in a toasted bun with sriracha mayonnaise, tomato, red onion and crisp lettuce. Served with a side of coleslaw and seasoned chips	
Cajun Fish Burger 	18.95
Sea bream fillet in our cajun spice mix with green chilli slaw and cajun mayonnaise in a brioche bun, Served with seasoned chips	
Moving Mountains Burger  	15.95
Plant based burger with lettuce, tomato, red onion and vegan mayonnaise served in a vegan bun with tomato salsa dip seasoned chips	
Asian Chicken Burger 	16.95
Grilled chicken burger topped with Asian slaw, sriracha mayo, cucumber and crispy onions, served in a toasted brioche bun with seasoned chips	

SIDES

Greek Salad 	4.50
Hand Battered Onion Rings	4.00
Seasoned Chips 	4.50
Add Cheese	0.50
Sweet Potato Fries 	4.50
Truffle & Parmesan Chips 	6.00
Garlic Ciabatta 	4.00
Add Cheese	0.50

VAT & Service

All prices include VAT. An optional 10% service charge will be added to tables of 6 or more.



PART OF THE
B E Y O N D
P U B S & D I N I N G
G R O U P