



THE
PLOUGH
SIMPSON

WHILE YOU WAIT

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

STARTERS

Soup of the Day   	6.75
Homemade soup served with toasted bread and butter	
Spicy Buffalo Wings 	6.95
Double jointed chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli served with a blue cheese sauce	
Moules Mariniere 	11.95
Moules in a garlic, cream and white wine sauce served with dipping bread	
Scotch Egg	9.95
Burford brown hen egg wrapped in pork & chorizo served with apple ketchup and salad leaves	
Lamb Croquettes	9.95
Slow cooked lamb in panko breadcrumbs served with mint & yoghurt dip	
Tomato, Basil & Burrata Bruschetta  	9.95
Toasted sourdough topped with marinated tomatoes, burrata cheese and fresh basil oil	
Bang Bang Cauliflower  	7.95
Tossed in sweet and spicy sauce finished with sesame seeds, fresh chilli & spring onion	

TO SHARE

Oven Baked Brie  	15.50
Topped with walnuts, honey & pomegranate seeds, served with toasted ciabatta and pear wedges	
Mediterranean Platter	22.95
Cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels all served with warm pitta bread, hummus and tzatziki	
Fish Platter	22.95
White bait, smoked salmon, Bloody Mary crayfish cocktail, Calamari, Moules Mariniere. Served with toasted ciabatta and burnt lemon	

CLASSICS

Hand Battered Fish 	16.50
Beer battered haddock served with chunky chips, mushy peas, tartare sauce and burnt lemon	
Chef's Pie of the Day	16.95
Served with mashed potato, seasonal vegetables and a rich gravy	
Pork Belly  	22.95
Served with spring onion mashed potato, Tender stem broccoli, carrot puree, silver skin onions and a cider jus	
Beef Wellington	32.00
Our take on a classic served medium rare with dauphinoise potato, asparagus, celeriac puree and beef jus	

SPECIALITIES

Seabass Fillets	21.95
Pan fried fillets of seabass served on a bed of gnocchi with diced chorizo and wilted spinach in a spicy tomato sauce	
Lamb Rump 	24.95
Pink lamb rump served with roasted tomatoes, courgette ribbons and crushed baby potatoes, finished with fresh mint & basil dressing	
Creamy Tuscan Chicken 	18.95
Pan-seared chicken breast in a rich garlic and sun dried tomato cream sauce, finished with wilted spinach, parmesan and white wine. Served with dauphinoise potato and seasonal greens	

PASTA & SALAD

Seafood Tagliatelli  	21.95
Tagliatelle tossed with mussels, prawns & squid in a garlic, chilli & white wine sauce	
Chicken & Chorizo Rigatoni	16.95
Chicken and smoky chorizo tossed with rigatoni pasta in a rich roasted red pepper and tomato sauce, finished with a touch of chilli and grated parmesan	
Spring Vegetable Gnocchi 	15.95
Gnocchi tossed with Tenderstem broccoli, asparagus, peas and baby spinach in a light lemon and herb olive oil dressing. Finished with toasted pine nuts and a sprinkle of vegan parmesan	
Rainbow Salad  	12.95
Mixed leaves, diced sweet potato, butternut squash, edamame beans, cous cous, shredded red cabbage, and pumpkin seeds in a French dressing	
Add Chicken	5.95

Caesar Salad	12.95
Cos leaves, pancetta, anchovies, Parmesan shavings, garlic croutons and boiled egg in a Caesar dressing	
Add Chicken	5.95
Chilli Steak Salad 	19.95

Sliced 6oz Sirloin steak served on a bed of mixed leaves, shredded red cabbage, cherry tomatoes, cucumber and radish. Dressed with a sweet chilli and lime vinegarette and sesame seeds

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

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

10oz Ribeye Steak  		30.00
8oz Fillet 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 tomato, field mushroom, rocket & parmesan salad, hand battered onion rings and a choice of sauce	

Lamb Skewers 	22.95
Grilled lamb skewers with red pepper & onion served with seasoned chips, pitta bread, Greek salad & Tzatziki	

BURGERS

Upgrade to Sweet Potato fries	2.50
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Beef Steak Burger	16.95
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	

Pork & Chorizo Burger	16.95
Handmade minced pork & chorizo patty in a toasted bun with roasted red pepper, Sriracha mayonnaise, crisp lettuce and red onion. Served with a side of coleslaw and skin- on fries	

Sweet Potato & Bean Burger   	14.95
Our homemade sweet potato & bean patty with guacamole, crisp lettuce and red onion served in a vegan bun with salsa dip and seasoned chips	

Asian Chicken Burger	16.95
Grilled chicken breast glazed in a soy, ginger & sesame marinade, topped with crunchy Asian slaw, pickled cucumber and Sriracha mayonnaise in a toasted brioche bun served with skin- on fries	

SIDES

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

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VAT & Service

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