

THE PLOUGH SIMPSON

SUNDAY MENU

WHILE YOU WAIT

Olives

A selection of marinated olives

4.50

Chorizo

Pan fried Spanish chorizo with a honey glaze

3.95

Pork Belly Bites

Served with sweet chilli sauce

5.95

Bread & Oils

A selection of warm bread with extra virgin olive oil and organic Balsamic vinegar

5.50

STARTERS

Soup of the Day

Homemade soup served with toasted bread and butter

6.75

Moules Mariniere

Moules in a garlic, cream and white wine sauce served with dipping bread

11.95

Spicy Buffalo Wings

Double jointed chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli served with a blue cheese sauce

6.95

Bang Bang Cauliflower

Tossed in sweet and spicy sauce finished with sesame seeds, fresh chilli & spring onion

7.95

Scotch Egg

Burford brown hen egg wrapped in pork & chorizo served with apple ketchup and salad leaves

9.95

Tomato, Basil &

Burrata Bruschetta

Toasted sourdough topped with marinated tomatoes, burrata and fresh basil oil

8.95

TO SHARE

Oven Baked Brie

Topped with walnuts, honey & pomegranate seeds, served with toasted ciabatta and pear wedges

15.50

Mediterranean Platter

Cured meats, Mediterranean sausage, Feta cheese, Marinated olives and feta & spinach parcels with warm pitta bread, Hummus and Tzatziki

22.95

Fish Platter

White bait, smoked salmon, Bloody Mary crayfish cocktail, Calamari, Moules Mariniere. Served with toasted ciabatta and burnt lemon

22.95

 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.

VAT & Service

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


SUNDAY ROAST

Home cooked Sunday roast, served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables, butternut squash purée and a rich gravy.

Pork Belly  18.50

Half Roast Chicken  17.50

12 hours Slow Cooked Lamb  18.50
Off the bone & rolled

Beef Strip Loin  19.50

Honey Glazed Gammon  16.50

Vegetable Wellington   15.95
Sweet potato, wild mushroom & spinach

| Add Cauliflower Cheese 3.95

| Add Pigs in Blankets 3.95
Coated in honey and wholegrain mustard



Mixed Roast to Share  39.50

Slice of each; Beef strip loin, slow cooked lamb and pork belly served with roasted potatoes, homemade Yorkshire puddings, seasonal vegetables, butternut squash puree, cauliflower cheese, honey and whole grain mustard pigs in blankets and a rich gravy.

CLASSICS, PASTA & SALAD

Hand Battered Fish  16.50

Beer battered haddock served with chunky chips, mushy peas, tartare sauce and burnt lemon

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

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

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

Sweet Potato & Bean Burger   14.95

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


SIDES

Hand Battered Onion Rings 4.00

Seasoned Chips  4.50

| Add Cheese 0.50

Truffle & Parmesan Chips  6.00

Greek Salad   4.50

Garlic Ciabatta  4.00

| Add Cheese 0.50

