



THE PLOUGH AT 38

SUNDAY LUNCH MENU

12pm to 16pm

➤ NIBBLES ◀

- Crispy Whitebait** £4.95
Lemon & horseradish mayonnaise
- Homemade Bread & Butter** £2.95
- Lemon & Chilli Kalamata Olives** £4.25

➤ STARTERS

- Courgette, Pea & Mint Soup (V,VG)** 6.50
lemon cream cheese, bread & butter
- Duck Liver Parfait Brûlée** 8.50
Kumquat compote, thyme brioche
- Smoked Ham Hock Terrine** 7.50
piccalilli, English mustard emulsion, toasted bread
- St. Austell Bay Deep Sea Mussels** 7.75
White wine, garlic and parsley, crusty bread
- Wild Mushroom Mousse (V)** 7.50
gooseberry compote, sourdough
- G & T Cured Salmon** 8.25
gin, cucumber, tonic gel, pumpernickel

➤ ROASTS

- Roast Dry Aged Sirloin** 17.95
Roast potatoes, seasonal vegetables, Yorkshire pudding
- Roast Pork Ribeye** 14.95
Roast potatoes, seasonal vegetables, apple sauce
- Vegetarian Roast (V,VG)** 13.95
Roast butternut squash, roast potatoes, seasonal vegetables, Yorkshire pudding

➤ MAIN COURSES

- Chicken Caesar Salad** 14.95
free range chicken breast, lettuce, bacon, anchovies, Parmesan, croutons
- St. Austell Bay Deep Sea Mussels** 14.50
white wine, garlic and parsley, crusty bread, fries
- The Plough Fish & Chips** 13.95
Panko-crumbed Cornish cod, minted crushed peas, triple cooked chips, home-made tartare sauce
- Superfood Salad (VG)** 12.95
with organic quinoa, pomegranate, edamame beans, seeds, avocado

➤ SIDES

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| Roast Potatoes | 3.95 | Buttered Seasonal Vegetables | 3.95 |
| Skin on House Fries | 3.50 | Seasonal House Salad | 3.95 |
| Heirloom Tomato & Red Onion Salad | 4.50 | | |