



STARTERS & SMALL PLATES

Sausage Roll | 5
Home-made tomato ketchup and brown sauce

Mussels | 7.5
White wine, garlic and parsley

Whitebait | 5
Lemon & horseradish mayonnaise

Baby Squid | 5
Curry emulsion

Chicken Terrine | 6
Toasted sourdough and English mustard butter

FishCake | 6
Garlic aioli

Soup of the day | 6
Served with bread and vegan butter

Mixed Olives | 3
Bread and Butter | 2

ROASTS

Roast Dry Aged Sirloin 18
roast potatoes, seasonal vegetables, Yorkshire pudding

Roast Pork Belly 15
roast potatoes, seasonal vegetables, apple sauce

Roast Lamb Breast 15
Prune and anchovies stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding

Vegetarian Roast (V) 14
Mushroom and stuffing Wellington, roast potatoes, seasonal vegetables, Yorkshire pudding

MAINS

The Plough Beef Burger | 13
In brioche bun, cheese, lettuce, tomato, gherkin, onion, burger sauce, fries

The Plough Chicken Burger | 12
In brioche bun, lettuce, tomato, gherkin, onion, burger sauce, fries

Gammon Steak | 12.5
Eggs, fries

St. Austell Bay Deep Sea Mussels | 14.5
West Country cider, fries and sourdough

Pie of the Day | 13.5
Mashed potato

Vegetarian Pie | 12.5
Mashed potato

The Plough Fish & Chips | 14
Beer battered market fish, crushed peas, fries, home-made tartare sauce
Triple-Cooked supplement | + 1.5

Pea and Mint Pearl Barley Risotto | 10
Garden peas, broad beans and rocket

SIDES

Triple-Cooked Chips | 4.5

Skin on Fries | 3.5

Mashed Potato | 4

Seasonal House Salad | 4

Buttered Seasonal Vegetables | 4

A discretionary 12.5 % service charge will be added to your bill.

This is directly distributed to all the team members who contributed to your meal with us today.