



STARTERS & SMALL PLATES

Sausage Roll | 5

Home-made tomato ketchup and brown sauce

Baby Squid | 5

Curry emulsion

Onion Soup | 8

Cheese on toast

Mussels | 7.5

West Country cider sauce, sourdough bread

Potted Duck | 6

Fig chutney, cornichons, toasted baguette

Mixed Olives | 3

Whitebait | 5

Lemon & horseradish mayonnaise

Chunky Polenta Chips | 5

Grated grana padana and truffle mayonnaise

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

Vegetarian Roast (V) | 14

Mushroom and stuffing Wellington, roast potatoes, seasonal vegetables, Yorkshire pudding

MAINS

The Plough Beef Burger | 14

In brioche bun, cheese, lettuce, tomato, gherkin, onion, burger sauce, fries

Make it double | 18

Venison Burger | 14

Red grape chutney, blue cheese, tomato, lettuce, gherkin, red onions, fries

The Plough Chicken Burger | 12

Grilled chicken breast in brioche bun, lettuce, tomato, cheese, gherkin, onion, burger sauce, fries

Make it double | 18

Steak And Ale Pie | 13.5

Mashed potato

Lentil Sheppard Pie | 12.5

Mashed potato

Gammon Steak | 12.5

Eggs, fries

The Plough Fish & Chips | 15

Beer battered market fish, crushed peas, fries, home-made tartare sauce

St. Austell Bay Deep Sea

Mussels | 14.5

West Country cider, fries and sourdough

Wild Mushroom Risotto | 10

Vegan cream cheese, watercress salad

SIDES

Triple-Cooked Chips | 4.5

VG

Seasonal House Salad | 4

VG

Skin on Fries | 3.5

VG

Buttered Seasonal

V

Mashed Potato | 4

V

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.