



NIBBLES AND SMALL PLATES

- Sausage Roll** | 5
Home-made brown sauce
- Whitebait** | 5
Lemon & horseradish mayonnaise
- Crispy Prawns** | 5
Hot sauce
- Potted Duck** | 8
Fig chutney, cornichons, toasted baguette
- St Austell Bay Deep Sea Mussels** | 7.5
West Country cider sauce, sourdough bread

- Baby Squid** | 5
Curry mayonnaise
- Mixed Olives** | 3
- Bread and Butter** | 3.5
- Chunky Polenta Chips** | 5
Grated grana padana and truffle mayonnaise
- Onion Soup** | 8
Cheese on toast
- Baked Tunworth** | 15
Camembert style cheese, Baguette, fruit chutney

SIDES

- Triple-Cooked Chips** | 4.5
- Skin on Fries** | 3.5
- Mashed Potato** | 4

- Seasonal House Salad** | 4
- Buttered Seasonal Vegetables** | 4
- Coleslaw** | 4

MEAT & CHEESE BOARDS

- Charcuterie Board** | 12
Selection of cured meats, mixed olives, caper berries, leaf salad, bread
- Cheese Board** | 12
Selection of 5 seasonal English cheeses, fruit chutney, celery and bread and crackers
- Mixed Platter** | 15

Allergen information for every dish is available upon request
www.ploughat38.com

- VG Vegan
- V Vegetarian

SANDWICHES served until 4pm

- Steak Baguette** | 12
Horseradish mayonnaise, watercress
- Club Sandwich** | 12
Bacon, lettuce, tomato, chicken, avocado
- Pastrami Sandwich** | 12
American mustard, pickles, Emmental cheese, in sourdough bread

all sandwiches are served with fries and mixed leaves salad

MAINS

- Cotswold Sausage & Mash** | 10
Onion gravy
- Gammon Steak** | 12.5
Fried egg, fries, mixed leaves salad
- St Austell Bay Deep Sea Mussels** | 14.5
West Country cider sauce, fries and sourdough bread
- 28 Day Aged Sirloin Steak** | 25
8 Oz Bone marrow sauce, triple-cooked chips, seasonal vegetables

- Wild Mushroom Risotto** | 14
Vegan cream cheese, woodland mushrooms

- Scottish Smoked Salmon Bagel** | 12
Cucumber, dill cream cheese, toasted bagel
- Cheddar Ploughman** | 10
Cheddar cheese, pickle, lettuce, tomato, in sourdough bread

- The Plough Fish & Chips** | 15
Beer-battered market fish, crushed peas, triple-cooked chips, *add home-made tartare sauce*

- Beef Short Rib** | 20
8 Oz Home-made BBQ sauce beef rib served with coleslaw and cornbread jalapenos muffins

- Steak And Ale Pie** | 13.5
Mashed potato, seasonal vegetables

- Lentil Shepherd's Pie** | 12.5
Mashed potato, seasonal vegetables

DESSERTS

- Warm Chocolate Brownie** | 8
Salted caramel sauce and vanilla ice cream
- Baked Vanilla Cheesecake** | 8
Berry salad
- Nutmeg Crème Brûlée** | 8
Cinnamon shortbread

- Selection of Ice Creams, Sorbets 1, 2 or 3 Scoops** | £1.5 / Scoop
Ice creams - vanilla/chocolate/strawberry
Sorbets - coconut/blackcurrant/raspberry/ Aperols spritz

- Cheese Board** | 8
Selection of 3 seasonal English cheeses, fruit chutney, celery and bread and crackers

BURGERS

- The Plough Beef Burger** | 15
In a brioche bun, cheese, lettuce, tomato, gherkin, onion, burger sauce, fries. Served pink
- Make it double** | 18
- The Plough Chicken Burger** | 13
Grilled free range chicken breast in brioche bun, lettuce, tomato, cheese, gherkin, onion, burger sauce, fries
- Make it double** | 16

- Venison Burger** | 15
Red grape chutney, blue cheese, red onion, fries

- Pulled Mushroom Burger** | 12
In beetroot bun, vegan 'bacon', lettuce, vegan cheese, fries

- Fish Finger Sandwich** | 12
In brioche bun, home-made tartare sauce, crushed peas, fries

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.