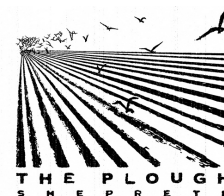


James Knight @ The Plough

Sunday Lunch – 2nd December 2018

Served 12:00 noon – 3:00pm (Booking advisable)



Starters

Carrot and Coriander Soup crusty bread	£5.00
Arancini (v) sun-dried tomatoes, chilli jam, rocket	£6.00
Game terrine quince chutney, toast	£6.50
Deep fried whitebait garlic mayonnaise, brown bread and butter	£6.50

Mains

Roast sirloin of Harlton beef, rich red wine gravy roast Maris Piper potatoes, honey roasted parsnips, carrots, swede puree, savoy cabbage, cauliflower cheese, Yorkshire pudding	£15.95
Roast Rawlings leg of lamb, rich red wine gravy roast Maris Piper potatoes, honey roasted parsnips, carrots, swede puree, savoy cabbage, cauliflower cheese, Yorkshire pudding	£14.95
Roast Somersham loin of pork, rich red wine gravy roast Maris Piper potatoes, honey roasted parsnips, carrots, swede puree, savoy cabbage, cauliflower cheese, Yorkshire pudding	£14.95
Lentil & butternut squash bake, rich vegetable gravy (v) – can be served vegan roast Maris Piper potatoes, honey roasted parsnips, carrots, swede puree, savoy cabbage, cauliflower cheese, Yorkshire pudding	£13.95
Sausage & mash – Vegetarian option available (v) Barkers Bros Butchers pork sausages, creamy mashed potatoes, savoy cabbage, caramelised red onion gravy	£12.50
Salmon fishcake poached and hot smoked salmon, free-range egg, capers and dill, crispy kale, Dublin Bay prawn beurre blanc	£14.50
Neatball Masala (vegan) veggie balls infused with umami, spicy masala sauce, organic brown rice, pickled carrot ribbons	£13.00
Harlton steak burger brioche bun, cheese, salad, pickles, French's mustard, ketchup, fries	£12.50

Young Diners

Any of the above roasts and main dishes – half sized	£7.95
Chicken breast goujons, carrot sticks, fries	£7.95

Dessert

Apple and blackberry crumble with fresh custard (v)	£6.00
Warm chocolate brownie (v) Caramelised hazelnuts, vanilla ice cream	£6.00
Sticky toffee pudding (v) caramel sauce, vanilla ice cream	£6.00
Panettone bread pudding with fresh custard (v)	£6.00