

# James Knight @ The Plough

## Sunday Lunch – 10th February 2019

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



### Starters

Tomato soup (gluten free) crusty bread	£5.00
Soft shell crab Asian slaw, wasabi mayo	£7.00
Popcorn cockles Salt and vinegar	£6.50
Salt baked beetroot carpaccio (gluten free) Creamed goats and herbs, toasted hazelnuts, balsamic vinegar	£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 <i>(v) – can be served vegan</i> roast Maris Piper potatoes, honey roasted parsnips, carrots, swede puree, savoy cabbage, cauliflower cheese, Yorkshire pudding	£13.95
Chicken, ham and leek pie creamy mashed potatoes, seasonal greens, parsley cream sauce	£13.50
Panko breaded plaice fillets Peas, chips, tartar sauce	£14.50
Vegetable noodle soup Crispy tofu, pak choi, carrot, broccoli, bean sprout	£14.50
Harlton steak burger (can be served with gluten free roll) 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 cinnamon crumble (v) custard	£6.00
Vegan chocolate tart (v) Black cherry compote	£6.50
Sticky toffee pudding (v) caramel sauce, vanilla ice cream	£6.00