

**James Knight @ The Plough**  
**Sunday Lunch – 14<sup>th</sup> April 2019**  
Served 12:00 noon – 3:00pm (Booking advisable)



### Starters

Spiced carrot soup (v) (can be served with gluten free bread) crusty bread	£5.00
Shell on crevettes Garlic butter, brown bread	£6.50
Lamb breast dippers tomato and mint fondue	£6.50
Hummus & marinated olives (v) (can be served with gluten free bread) pitta bread, carrot sticks	£6.00
Devilled white bait wild Garlic mayonnaise	£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 and mash (vegetarian/vegan sausage and mash also available) Barkers Bros Butchers pork sausages, creamy mashed potatoes, seasonal greens, caramelised red onion gravy	£12.50
Salmon with wild garlic velouté roasted beetroot, purple sprouting broccoli, sauté Jersey royal new potatoes	£15.00
Baked sweet potato (v) chickpea, spring onion, ginger, sesame seed, tahini sriracha dressing, dressed rocket leaves	£12.50
Smoky barbecue beet burgers (vegan) brioche bun, baby gem lettuce, caramelised onion, sweet and tangy maple BBQ sauce, fries	£12.50
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 rhubarb crumble (v) custard or vanilla ice cream	£6.00
Treacle and ginger tart (v - can be served vegan with lemon sorbet) custard	£6.00
Chocolate and hazelnut torte (v) (gluten free) Chantilly cream, hazelnut brittle	£6.00
Sticky toffee pudding (v) caramel sauce, vanilla ice cream	£6.00