The Plough

NORMANTON ON THE WOLDS

SECRET PUB COMPANY

APPETISERS

Mixed Olives (v) (gf) 4
Stone in Mixed Olives

Garlic & Tomato Flat Bread (v) 6.5
English Parmesan, Wild Garlic Butter

Padron Peppers (gf*) 6
Wild Garlic Maldon Sea Salt

Baked Vines Bakery Focaccia (v) 8.5
Aged Balsamic Vinegar, Cold Pressed Rapeseed Oil

STARTERS

Soup of The Day (gf*) (v) 8.5
Baked Bread

Crispy Fish Cake 10.5
Prawn Butter Sauce, Pickled Fennel

Whipped Goats Cheese Tart (gf*) (v) 9.5
Walnut Honey, Black Figs & Wild Rocket

Mushroom & Truffle Parfait (gf*) 9.5
Crispy Sage, Nuts. Toasted Sourdough

Pulled Beef 'on Toast (gf*) 10.5
Beer Braised Brisket, Toasted Muffin, Crispy Onions, Parmesan

Mushroom & Truffle Arancini (v) 9
Truffle Mayo, English Parmesan

ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy

Roast Rump of Beef (gf*) 24
Roast Pork Belly (gf*) 22
Roast Chicken (gf*) 22
Savory Bread Pudding (v) 19

The Plough's Trio Roast (gf*) 29.5
Roast Chicken Breast, Rump of Beef & Pork Belly

Add Pork & Fennel Stuffing *(serves 2)* 5
Add Creamed Potatoes *(serves 2)* 6

MAINS

Braised Beef & Guiness Pie 21.5
Creamed Potatoes, Honey Roast Carrot, Red Wine Sauce

Roast Salmon Fillet (gf) 20.5
Creamed Potatoes, Leeks, Chilli Butter

Risotto Of Roast Butternut Squash (v) (gf) 17.5
Crispy Sage, Shaved Parmesan, Basil Pesto

Cod Fillet (gf*) 22.5
Hand Cut Chips, Crushed Peas, Warm Tartare Sauce

Venison Sausages 18
Braised Puy Lentils, Root Vegetables, Rosemary

Rump Cap Beef Burger (gf) 19.5
Sesame Bun, Melted Brie, Nduja Mayonnaise, Gem Lettuce, Fries

*Crispy Halloumi Burger (v) 18.5
Sesame Bun, Gherkin, Tomato Jam, Gem Lettuce, Fries

8oz Flat Iron Steak (gf) 27.5
Slow Roast Tomato, Field Mushroom, Fries, Rocket Salad

**Upgrade your Fries with Truffle Mayonnaise & Parmesan +£2*

SIDES

Broccoli, Salted Almonds 6
Green Beans 6
Truffle Mayo & Parmesan Fries 6.5
Fries 4.5

DESSERTS

Sticky Toffee Pudding (v) 9
Muscovado Caramel Sauce, Vanilla Ice Cream

Panna Cotta (gf) 8
Crushed Frozen Raspberries, Pistachio Nuts

Warm Ginger Sponge 9
Marmalade, Custard

Dark Chocolate Mousse (v) (gf) 9
Blackberry Compote

Baked Egg Custard Tart (v) 10
Rum-Soaked Prunes, Black Figs

Macarons (v) (gf) 8
6 Macarons as a Light Dessert

(v) vegetarian
(v*) vegetarian on request
(gf) no gluten ingredients
(gf*) gluten ingredients can be omitted.

We cook with all allergens in our kitchen and cannot eliminate the risk of cross contamination.
Please speak with the team regarding allergies or dietary requirements. Menu Subject To Change