THE PLOUGH INN

SUNDAY

We only work with suppliers who care about food as much as we do. We buy on quality not price - all our meat is free-range and our fish is delivered fresh. Look out for what's on our specials board, or ask the team.

STARTERS

Olives 4.00 (vg)

House hummus 6.75 (vg)
Butternut squash, toasted seeds and toast

Pil pil prawns 8.75
Garlic bread

Scampi and tartare sauce 7.50

Curried tater tots 6.75 (v) (vgo)
Mango salsa and mint yoghurt

MAINS

Aubrey Allen roast beef 21.00
Yorkshire pudding, roasties, glazed carrots, greens and gravy

Blythburgh pork loin 20.00
Yorkshire pudding, roasties, glazed carrots, greens and gravy

Free-range flat iron chicken 20.50
Yorkshire pudding, roasties, glazed carrots, greens and gravy

Loch Duart salmon 19.00
New potatoes, chive butter sauce, savoy and peas

Mushroom and ale pie 16.75 (vg)
Roasties, greens and gravy

SIDES

Cauliflower cheese 5.00 (v)

Pork, sage and onion stuffing 4.00

Koffman's chips 4.50 (v)

Beer-battered onion rings 4.25 (v)

PUDS

Apple and berry crumble 7.50 (vg)
Custard

Chocolate cookie brownie 8.00 (v)
Salted caramel ice cream

Biscoff waffle sundae 7.25 (vg)
Blueberry and vanilla

Ice cream selection 6.75 (v)
Choose: Vanilla (vg) strawberry, salted caramel or clotted cream

Vegetarian (v) Vegan (vg)

Allergens: talk to us before ordering, dishes are prepared in a busy kitchen containing all ingredients, we cannot guarantee any dish to be totally free from allergens. We have a children's menu, or are happy to make smaller or simplified versions of any dishes. An optional 10% service is added to groups of six or more - all tips go to the team.

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