

Sample Set Price Menu

Available Tuesday to Saturday Lunch: Tuesday to Thursday Evenings

Celeriac soup, hazelnuts & chives

Braised chicory, rocket, Colston Basset Stilton, orange & parsley

Salad of braised guinea fowl, pommegranite & walnut dressing

Plough hot smoked salmon, pickled cucumber, watercress,
sweet mustard & dill dressing

Plough smoked Blythburgh pork belly, garlic polenta, buttered spinach
& sage gremolata

Aberdeenshire beef & liver faggots, creamed potato, Savoy cabbage,
sage & onion gravy

Grilled Cornish fillet of hake, sautéed Cavolo Nero, marinated potatoes
& basil pesto

Roast beetroot risotto, aged parmesan, Sicilian olive oil & green salad

Warm treacle tart with fresh egg custard

Lemon posset, raspberry compote

Selection of homemade ice creams;

vanilla, chocolate, cardamon, mint chocolate chip

Hafod – organic pasteurised cow's milk cheese hand made by the Holden
family in Llanybl nr Lampeter, rhubarb chutney & oatmeal biscuits

£15 for 1 course

£20 for 2 courses

£25 for 3 courses

Dishes are subject to change