

Set Price Menu

Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner

Please note, last orders for the kitchen at lunchtime are 2.00pm and we close at 3.30pm.

Our midweek 'Set Price Menu' will be available for lunch only from Tuesday 4th December until Saturday 15th December except for Sundays

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:

Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ;

extra bread £1.95

Celeriac soup with toasted hazelnuts

Salad of Granny Smith apple, pickled celery & shaved Berkswell

Plough hot smoked salmon, watercress, pickled radish, horseradish dressing

Pan fried Talleggio wrapped in pancetta with Plough fruit chutney

Grilled fillet of Gilt Head Bream, butterbean & leek casserole, spinach,
& butter sauce

Plough salt beef (Angus rib flank) champ, Savoy cabbage & onion gravy

Josper grilled Blythburgh free range pork loin steak, roast parsnips,
sautéed potatoes & bramley apple sauce

Roast pumpkin & blue cheese tart, sautéed cavolo nero, toasted pine nuts

Crème Catalan

Sticky toffee pudding, toffee sauce & vanilla ice cream

Selection of homemade ice cream; vanilla, chocolate, popcorn

Cardo (wash rind goats cheese) - made by Mary Holbrook in Somerset (v)
with quince & oatmeal biscuits

£16 for 1 course

£21 for 2 courses

£26 for 3 courses

Dishes are subject to change