

# The Plough Inn Sunday Menu

Served from 12pm onwards

*Some dishes may include traces of nuts. Please let us know of any allergies or intolerance upon ordering*

*Please also see our blackboards above the fireplaces for Chef's Specials today...*

*To Start...*

## **Fresh Homemade Soup of the Day (v)**

With a crusty warm baguette

£4.50

## **Roasted Mediterranean Vegetables (v)**

Roasted aubergine, courgette, pepper and tomatoes topped with melting mozzarella, drizzled with a fresh herb oil and topped with garlic crostini

*As a starter- £5.50      As a main (with new potatoes or garlic bread) - £11.95*

## **Black Pudding Fritters**

Local black pudding in a light, crispy batter topped with fried quail's eggs

£5.25

## **Breaded Deep Fried Brie (v)**

Creamy Somerset brie in a crisp shell with a warm cranberry and port wine sauce

£4.95

## **Wild Mushroom & Mature Cheddar Tartlet (v)**

Served warm with dressed mixed leaves and a balsamic reduction

*As a starter- £5.25      As a main (with new potatoes or chunky chips) - £11.75*

## **Asian Tiger Prawn Skewers**

Marinated tiger king prawns on a light and fragrant Asian salad with sweet chilli and ginger dipping sauce

£5.95

## **Duck & Bacon Terrine**

Made with finest local Barberry duck, wrapped in back bacon with port wine and served with a tangy red onion chutney

£5.95

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## **Plough Deli Boards**

*Perfect starters for two to share, or casual dining for one...*

### **Charcuterie Board**

Spicy Chorizo, Home Cooked Ham, Traditional Italian Ham, Milano Salami & Smoked Chicken. With a basket of warm bread. £11.50

*(add red onion chutney for 95p)*

### **Fish Board**

Taramasalata, Smoked Salmon, Smoked Mackerel, Prawns, Marinated Rollmop Herrings. With a basket of warm bread.

£11.50

### **Greek Deli Board**

Houmous, taramasalata, tzatziki with a feta village salad, olives & warm pitta bread

£10.25

### **British Cheese Board**

Blue stilton, Somerset brie, mature cheddar and our cheese of the month with mistoliva and a tangy red onion chutney. With a basket of warm bread.

£10.25

*Traditional Sunday Lunches...*

**Sirloin of Roast Beef**

With roast potatoes, Yorkshire pudding, fresh seasonal vegetables and our own gravy  
*(We usually present our beef pink but please do ask if you prefer medium/well done)*  
£8.95

**Chicken Supreme wrapped in Back Bacon**

With roast potatoes, Yorkshire pudding, fresh seasonal vegetables and our own gravy  
£8.95

**Roast Suffolk Pork**

With crackling, roast potatoes, Yorkshire pudding, fresh seasonal vegetables, home made  
apple sauce and our own gravy  
£8.95

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*Main Courses...*

**Pan Fried Seabass**

With a light lemon butter sauce, crushed parsley potatoes and a mixed baby leaf  
salad  
£12.95

**Braised Leg of Mutton**

Braised, slow cooked leg of mutton in a beautiful, rich mint and redcurrant gravy  
with crushed new potatoes and fresh seasonal vegetables  
£11.95

**Ratatouille Pancakes (v)**

Homemade savoury pancakes generously filled with fresh ratatouille, topped with a  
chunky tomato sauce and melting cheese and served with a dressed mixed salad  
£11.25

**Homemade Steak and Ale Pie**

Plenty of local real ale, prime sirloin cuts and puff pastry, served with new potatoes or chips  
and fresh seasonal vegetables  
£9.95

**Wholetail Scampi**

With chunky chips, peas and homemade tartare sauce  
£10.50

*On the Side...*

Garlic Bread- £2.25  
£2.95

Cheesy Garlic Bread-

Bowl of Chips-£2.25

Onion Rings- £2.25

New Potatoes- £2.25  
£2.25

Sautéed Mushrooms-

Homemade Peppercorn or Blue Stilton Sauce (made with double cream)-both £2.75