

The Plough

drinks to start

bloody mary	9.50
champagne	9.75
aperol spritz	8.50

nibbles

treacle bread for two with butter	2.50
piglets in blankets with oxford sauce	4.25
quails eggs and celery salt	4.00
warm homemade sausage roll	2.50
smoked tomato & garlic baguette	5.25

starters

pea soup with treacle bread	6.95
handpicked crab on toast with avocado, cherry tomatoes & chilli flakes	8.50
twice baked cheese soufflé	7.50
salad of figs, pears, blue cheese, hazelnuts and chicory	8.00
smoked bibury trout fillet with a new potato salad	7.50
roast tomato and goats cheese tart with shoots & leaves	7.00/13.00
coronation chicken salad with toasted almonds	7.00/13.00
baby spinach salad, avocado, button mushrooms, croutons, pancetta and cherry toms	7.95/14.00

chef's specials

calves liver with bubble & squeak, beetroot relish, pancetta & brown sage butter	17.00
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mains

gilthead bream with crushed new potatoes, samphire & lemon caper butter	18.50
sweet potato, spinach and lentil curry with nuts and dried fruit	12.50
the plough inn mixed grill	21.00
8oz flat iron steak with spinach, fries, tomato, mushroom & stilton sauce	22.00
beef & guinness pie with curly kale & mash	17.50

sides

fries, mash, spinach, bubble & squeak, mixed leaf salad, samphire, curly kale	3.50
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british pub food

ale battered fish & chips with crushed peas & tartare sauce	14.50
the plough ground beef quarter pounder with bacon, blue cheese and fries	11.50
monkfish scampi with fries & tartare sauce	14.50
kelmscott pork sausages with caramelised onions, sage and mash	12.00
cold cut guinness baked ham with poached egg, fries & mustard sauce	11.50
ploughman's lunch box	12.00

sandwiches & baguettes with fries (available lunch only)

All 8.95

treacle bread sandwiches - prawn, avocado and cucumber or egg and cress mayo or coronation chicken
toasted baguettes - pork, apple sauce & onions or fish finger and minted peas or cheese, chutney and tomato

The Plough

desserts

scoop of ice cream	
» flavours: mint chocolate ripple, vanilla, strawberry or chocolate	1.50
white chocolate cheesecake	7.00
lemon tart with fresh raspberries	6.50
sundae eton mess	7.00
sticky toffee and date pudding with vanilla ice cream	6.95
chocolate fondant with mint chocolate ripple	7.00
panna cotta with berry compote	6.00
selection of british cheeses	8.50
» cheeses: baron bidot, yorkshire blue & cerney ash	

hot drinks

americano	2.70	english breakfast	2.70
cappuccino	2.70	earl grey	2.70
latte	3.00	peppermint	2.70
espresso	2.70	green tea	2.70
double espresso	3.00	camomile	2.70
macchiato	3.00	hot chocolate	3.00
ice coffee	3.00	summer berry tea	2.70

The Barkby Group News & Events

Last Friday of the month is the Pie minister night at The Plough
Seafood and Jazz The Five Alls last Friday of the month
Every Thursday at The Plough is Mussels, Fries & Rosé for two for £30 Pizza
in The Five Alls garden every Friday night

To book or enquire for any of these events please ask to speak to a manager or call
Five Alls 01367860875 - The Plough 01367253543 - The Bull 01285712535

For current job vacancies across our 3 sites, please speak to our managers

A discretionary 12.5% service charge will be added to parties of 8 people or more.
Please speak to a member of staff for all dietary requirements and/or allergens