

BRUNCH SERVED UNTIL 12PM

In order to keep service moving quickly at the weekends, we are unable to make changes to brunch dishes. Apologies for any inconvenience.

BRUNCH

served from 9am-12pm

Breakfast Pastries (v) • 2.5

Croissant | Pain au Chocolat

Toast and Preserves (v) • 3

Fruit Salad (v) • 7

Roasted Hazelnuts, Dark Chocolate & Honeycomb

Coconut Porridge (v) • 7

Mixed Berry Compôte, & Roasted Hazelnuts

French Toast (v) • 8.5

Mixed Berry Compôte, Caramelised Pumpkin Seeds & Citrus Cream Cheese

Breakfast Brioche Sandwich • 8

Smoked Streaky Bacon, Potato Rosti, Fried Egg, Sriracha Mayo & Spring Onions

Veggie Breakfast Brioche Sandwich (v) • 8

Grilled Halloumi, Avocado, Fried Egg & Marmite Mushrooms

Cauliflower Fritters (ve) • 10.5

Avocado, Homemade Potato Crisps, Tomato Salsa, Pickled Red Jalapeños & Coriander Oil

Smashed Avocado (v) • 12

Toasted Homemade Bread, Feta, Poached Egg, Mint, Coriander, Lemon & Dukkah

Smoked Salmon, Avocado, Poached Egg • 12.5

Toasted Homemade Bread & Chilli

Veggie Breakfast (v) • 14.75

Veggie Sausages, Grilled Halloumi, Avocado, Fried Egg, Hash Browns, Mushrooms, Tomatoes, Baked Beans & Toasted Homemade Bread

House Breakfast • 15

Sausage, Bacon, Fried Egg, Hash Browns, Mushrooms, Tomatoes, Baked Beans & Toasted Homemade Bread

DRINKS

Smoothies (ve) • 4.75

Mango, Apple & Pear | Mixed Berry, Banana & Apple | Spinach, Avocado, Apple, Lime & Basil

Bloody Mary • 8

Choose from Haku Japanese Vodka, Chase Smoked Vodka or Ketel Citron Vodka

Virgin Mary • 3.5

Prosecco • 7.15 (125ml) | Bellini • 8.5

Fruit Juices • 3.2 half • 4 pint

Orange | Grapefruit | Apple | Cranberry | Pineapple

HOT DRINKS

Coffees

Americano • 2.9 | Cappuccino • 3.2 | Latte • 3.2 | Flat White • 3.2

Filter - Free Refills • 3 | Espresso • 2.6 | Piccolo • 2.9 | Mocha • 3.4 | Iced Coffee • 3.2

Hot Chocolate • 3.4 | Children's Hot Chocolate • 1.9

Oat Milk | Coconut Milk | Soya Milk • 0.3

Teas

Breakfast • 2.9 | Earl Grey • 2.9 | Rooibos • 3.1 | Jade Green • 3.1

Lemongrass • 3.1 | Hibiscus • 3.1 | Chamomile • 3.1 | Peppermint • 3.1

FESTIVE HOT DRINKS

Luxury Hot Chocolate • 3.6

Rich Hot Chocolate with a Giant Toasted Marshmallow

Add Frangelico • 3 | Add Cotswold Cream Liqueur • 3

Coconut Chai (ve) • 3.8

Homemade Chai Masala with Coconut Milk & Cinnamon

Add Espresso • 1 | Add Mr Black Coffee Liqueur • 3

White Chocolate & Burnt Orange • 4.2

Melted White Chocolate with Hot Milk & Orange Syrup

Add Jaffa Cake Rum • 3

Irish Coffee • 7

Black Coffee with Jamesons & Fresh Cream

Mulled Wine (175ml) with Port, Brandy, Cinnamon & Cloves • 7

Mulled Cider (175ml) Spiced Cider, Buffalo Trace Bourbon & Marmalade • 7



SUNDAY MENU

SMALLS

served from 12-9.30pm

Today's Soup • 7.5

With Homemade Bread

Buttered Garlic Bread - Choose your style:

• Mozzarella & Fresh Parsley (v) • 6.5

• Spicy 'Nduja Pork & Mozzarella • 8

Hummus (ve) • 8

Fresh Herbs, Pomegranate Seeds & Flatbread

Loaded Fries (ve) • 8

Sriracha Mayo, Pickled Jalapeños, Fresh Chilli, Cashew Nut Parmesan & Crispy Onions

Mackerel Pâté • 9

With Cucumber & Dill Salsa, Whipped Butter & Toasted Homemade Bread

Antipasto Plate • 12

Fennel & Garlic Cured Salami, Prosciutto, Anchovies, Comté, Nocellara Del Belice Green Olives,

Toasted Homemade Bread, Olive Oil & Aged Balsamic

Vegetable Antipasto Plate (v) • 12

Sunblushed Tomato, Artichoke, Cornichons, Comté, Caper Berries, Nocellara Del Belice Green Olives with

Toasted Homemade Bread, Olive Oil & Aged Balsamic

SUNDAY LUNCH

served from 12-5 pm

Smoked Chicken Caesar Salad • 13.5

White Anchovies, Pancetta, Parmesan, Croutons, Paprika & Chives

Jackfruit Shepherds Pie (ve) • 14.75

Buttered Green Vegetables

Cod and Chorizo Stew • 17

New Potatoes, Pinto Beans & Red Jalapeños

Roast Sirloin of Beef Served Pink or Well Done • 20

Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Vegetables & Homemade Gravy

SERVED UNTIL 5PM - OR UNTIL THEY ARE GONE!

Mushroom & Courgette Wellington (v) • 18

Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Vegetables & Homemade Gravy

SERVED UNTIL 5PM - OR UNTIL THEY ARE GONE!

SUNDAY EVENING

served from 5-9.30pm

Deep Fried Crispy Cauliflower Bites (ve) • 8

Choose your style:

• Sriracha Mayo, Pickled Red Onions, Shaved Coconut, Fresh Chilli, Coriander & Sesame Seeds

• Buffalo Hot Sauce, Vegan Blue Cheese Sauce, Celery & Spring Onion

Smoked Chicken Caesar Salad • 13.5

White Anchovies, Pancetta, Parmesan, Croutons, Paprika & Chives

Bar Burger • 16

Homemade Beef Patty, Plough Burger Sauce, Iceberg Lettuce, White Onion, Cheddar,

Crispy Bacon & Sliced Pickles, Served on a Homemade Brioche Bun with Purple 'Slaw & Fries

- Add another patty to your burger • 4

Vegan Cheeseburger (ve) • 16

Vegan Patty, Iceberg Lettuce, White Onion, Plough Burger Sauce & Sliced Pickles

Served on a Homemade Vegan Brioche Bun with Fries

- Add another patty to your burger • 4

Beef Bourguignon • 17

Creamed Mashed Potato & Salsa Verde

Shepherds Pie • 15

Buttered Green Veg & Gravy

Deep Fried Chicken • 15

Cajun Fries, Homemade Slaw & Buffalo Sauce

Buffalo Chicken Burger • 16

Fried Chicken Thigh, Buffalo Sauce, Iceberg Lettuce, Blue Cheese Sauce served with Fries & Purple 'Slaw

Kilo of Spicy Wings • 16

Buffalo Hot Sauce, Celery & Blue Cheese Dip



NIBBLES

Nocellara Del Belice Green Olives (ve) • 4 **Wasabi Peas (ve) • 3**
Salted Peanuts (ve) • 3 **Salted Cashew Nuts (ve) • 3**
Smoked Almonds (ve) • 3 **Pistachio Nuts (ve) • 3**

SIDES

Green Salad (ve) • 4.5
Courgette, Cucumber, Peas, Chimichurri & Sea Salt
Crunchy Mixed Salad (ve) • 4.5
Homemade Purple 'Slaw (v) • 3.25
Fries (ve) • 4
Garlic Mayo | Homemade BBQ Sauce | Caesar Dressing • 1.5

VEGETARIAN & VEGAN PIZZA

#1 Tomato & Mozzarella (v) • 12
#2 Roasted Mushroom (v) • 13
#3 Goats Cheese & Caramelised Onion (v) • 15
Black Olives & Pesto
#4 Cherry Tomato & Buffalo Mozzarella (v) • 15
Balsamic, Chilli Flakes & Fresh Basil
#5 Roasted Squash & Vegan Pepperoni (ve) • 15
BBQ Base, Sun Blushed Tomatoes, Crispy Sage,
Fresh Basil & Homemade Cashew Nut Mozzarella
#6 Sun Blushed Tomato & Mushroom (ve) • 15
Vegan Pepperoni, Fresh Thyme, Homemade Cashew
Nut Mozzarella, Balsamic, Chilli Oil & Rocket

MEAT & FISH PIZZA

#7 Tuna, Anchovies • 15.5
Black Olives, Fresh Red Onion, Chilli & Watercress
#8 Chilli, 'Nduja Pork • 15
Caramelised Red Onion
#9 Prosciutto, Sun Blushed Tomatoes • 16
Black Olives & Rocket
#10 Chorizo, Roasted Peppers • 16
Cajun Chicken, Caramelised Red Onion & Black Olives
#11 Salami, Roast Ham • 16
Chorizo & Pancetta
#12 White Mushroom Pizza • 15
Prosciutto, Parmesan, Rocket & Truffle Oil

CALZONE

With Mozzarella, Tomato & any 2 fillings • 13

Goats Cheese | Black Olives | Red Onion | Caramelised Red Onion | Mushrooms | Sun Blush Tomatoes | Cherry Tomatoes | Roasted Peppers | Squash | Vegan Pepperoni | Chilli | Rocket | Cajun Chicken | Chorizo | Prosciutto | Pancetta | Salami | Roast Ham | 'Nduja Pork | Tuna | Anchovies

DESSERTS

Crème Brûlée • 5.5
White Chocolate Cheesecake (v) • 6
Sea Salt Caramel & Oreo Biscuit Base
Sticky Toffee Pudding (ve) • 6.5
Toffee Sauce & Dark Chocolate Vegan Ice Cream
Odi & Moo Ice Cream
Natural Vanilla (v) | Jammie Dodger (v) | Chocolate Chip Cookie Dough (v)
White Chocolate & Pistachio Brittle (v) | Dark Chocolate Vegan Ice Cream (ve)
Mince Pie (v)
1 Scoop • 2 | 2 Scoops • 3.75 | 3 Scoops • 5.5
Selection of Tray Bakes & Cake Slices • 3
Available from our coffee bar - please ask your server for today's selection



WINES

WHITE WINE

	175ml	250ml	Bottle
Sauvignon Blanc, Ladera Verde (Chile)	5.85	7.85	22.5
Pinot Grigio, Amori (Italy)	6.25	8.25	23.5
De Wetshof Bon Vallon, Chardonnay (SA)	9.25	12.2	36
Two Rivers, Sauvignon Blanc (NZ)	8	11	32
Riesling, Zeppelin (Germany)			35

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio, Blush, Amori (Italy)	6.25	8.25	23
Rosé d'Anjou (France)	6.75	8.75	24.5
Picpoul de Pinet (France)			28
Soleil des Alpes Provence			35

RED WINE

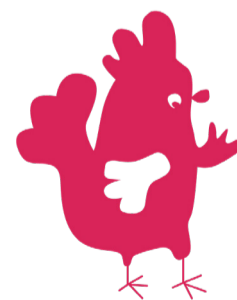
	175ml	250ml	Bottle
Merlot, Ladera Verde (Chile)	5.85	7.85	22.5
Bagordi, Organic Rioja (Spain)	7.75	9.75	29
Gougenhiem Malbec (Argentina)	8.75	11.75	34
Barbera d'Alba Pio Cesare (Italy)			46
Fleurie, Chateau De Fleurie (France)			40
Long Barn Pinot Noir (USA)			40

SPARKLING

Prosecco (Italy)	7.15 (125ml)	32
Prosecco Rose (Italy)		32
Champagne Joseph Perrier (France)		60
Rosé Champagne Laurent Perrier (France)		90
Veuve Clicquot (France)		75

COCKTAILS

Bellini • 8.50
Prosecco & Peach Purée
Bitter Elder • 10
Gin, Lemon Juice, Elderflower Cordial, Angostura Bitters, Apple Juice & Fresh Lemon
Italian Greyhound • 10
Campari, Vodka, Grapefruit Juice & Fresh Lime
Dark & Stormy • 10
Nasa Cana, Red Leg, Lime Juice, Ginger Beer & Fresh Lime
Plough Mule • 10
Vodka, Lime Juice, Sugar Syrup, Angostura Bitters, Ginger Beer, Fresh Lemon & Mint
Negroni • 10
Gin, Campari, Sweet Vermouth & Fresh Orange
Margarita on the Rocks • 10
Tequila, Triple Sec, Lime Juice, Salt Rim & Lime



Lickin Chicken