

The Plough Inn Specials Menu



STARTERS

- Pan fried local pigeon breast with chestnuts, wild mushroom & Hailes fruit farm conference pear £8.95
- Grilled goats cheese with a cranberry dressing, candied walnuts & roasted beetroot £8.95
- Smoked haddock & Spanish sausage fishcake with a lemon & dill dressing £8.95
- Warm salad of crispy belly pork, apples, black pudding with an orange & sesame dressing £8.95

MAINS

- Fresh fish of the day (please ask)
- Pan fried local venison medallions, spinach, carrot & swede puree, braised red cabbage, juniper sauce & game chips £15.95
- Homemade local game casserole (venison, pheasant, rabbit & pigeon) with creamy mash potato & herb & suet dumplings £14.95
- Trio of local pheasant (smoked bacon wrapped breast, braised leg croquette & sausage) with mashed potato, roasted carrot & red cabbage with a pheasant jus £15.95
- Char-grilled fillet steak with chips, onion rings, mushrooms, grilled tomatoes & peppercorn sauce £21.95
- Twice roasted Gloucester old spot belly pork with black pudding fritter, leek mash & cider gravy £13.95
- Vegetarian Wellington (Applewood smoked cheddar, spinach, chestnut & butternut squash) garlic & parsley sautéed new potatoes, green beans and a wild mushroom sauce £13.95