

The Plough Inn Specials Menu



STARTERS

Vale of Evesham hot buttered Asparagus (one round o' grass) with homemade hollandaise sauce & granary bread	£8.95
Tempura battered king prawns with a sweet chilli dipping sauce and a garlic mayonnaise	£8.95
Roasted local pigeon breast with a peach, almond and stilton salad and & thyme vinaigrette	£8.95
Goats cheese filo parcel, roasted figs with honey toasted pine nuts	£8.95
Warm salad of crispy belly pork, apples, black pudding with an orange & sesame dressing	£8.95
Crab, salmon & coriander fishcake with a red pepper & chili dressing & a Thai pickled vegetable salad	£8.95

MAINS

Fresh fish of the day (please ask)	
Vale of Evesham hot buttered Asparagus (two round o' grass) with homemade hollandaise sauce & granary bread	£17.95
Baked fillet of Salmon with Vale Asparagus, hot buttered new potatoes & homemade hollandaise	£17.95
Plough baked ham with Vale Asparagus, hot buttered new potatoes & homemade hollandaise sauce	£15.95
Trio of local venison sausages, Garlic & parsley mash, peas with a redcurrant & onion gravy	£13.95
Char-grilled fillet steak with chips, onion rings, mushrooms, grilled tomatoes & peppercorn sauce	£23.95
Twice roasted Gloucester old spot belly pork with black pudding fritter, leek mash & cider gravy	£13.95
Baked breast of chicken with chips , homemade coleslaw and a crisp salad	£12.95
The Plough Inns traditional rustic ploughmanns with local farmhouse cheddar , Plough baked ham, gala pie, pickles and tomato chutney	£12.95
Vegetarian wellington (Asparagus, leek, smoked cheddar, sunblushed tomato) garlic and parsley sautéed new potatoes, green bean and a wild mushroom sauce	£14.95