



A La Carte Menu

Nibbles & Breads

- Marinated Olives (v) **£3.95**
- Pot of Sunblushed Tomatoes (v) **£3.50**
- Trio of Breads with balsamic & olive oil (v) **£3.95**
- Garlic Bloomer Bread (v) **£3.25**
- Cheesy Garlic Bloomer Bread (v) **£3.95**

Side Orders

All £2.95*

- Triple Cooked Chips
- Skinny Fries
- Seasonal Vegetables
- House Salad
- Buttered New Potatoes
- Tomato & Red Onion Salad
- French Fried Onion Rings
- Creamy Mashed Potato
- *Sweet Potato Fries **£3.70**
- *Peppercorn Sauce **£1.95**
- *Blue Cheese Sauce **£1.95**

Pub Classics

- Hand Raised Mature Cheddar & Onion Shortcrust Pastry Pie**, with sticky red cabbage, buttered new potatoes & a red wine & port jus (v) **£11.95**
 - Hand Raised Steak & Ale Short Crust Pastry Pie**, triple cooked chips, buttered garden peas & a jug of gravy **£12.95**
Add a wedge of Stilton **£1.50**
 - Beer Battered Fleetwood Haddock** triple cooked chips, mushy marrowfat peas & a wedge of lemon **£12.50**
 - The Plough's 8oz Steak Burger** with bacon, Cheddar cheese, lettuce & sweetcorn relish **£10.95**
 - Cajun Chicken Burger**, hash brown, bacon, Monterey Jack with guacamole & tomato salsa **£11.95**
 - Quorn & Roasted Red Pepper Burger**, char-grilled courgette, cheddar cheese & sweetcorn relish (v) **£10.95**
- All our burgers are served on a brioche bun with lettuce, red onion, tomato and skinny fries.*
- Classic Fish Pie:** cod, smoked salmon & prawns in a creamy Chardonnay & parsley sauce topped with cheesy mash & served with a pot of buttered garden peas. **£12.95**

Seasonal Specials

- Lamb Three Ways:** seared rump, 10 hour braised shoulder and mini shepherds pie, buttered curly kale, carrot puree, red wine & port jus **£17.95**
- South Indian Style Fillet of Beef Steak Curry**, pilau rice, garlic & coriander chapatis, poppadum & mango chutney **£15.95**
- Chicken, Bury Black Pudding & Pancetta Ballantyne**, potato fondant, wilted spinach & pink peppercorn & brandy sauce **£15.95**
- Smoked Fillet of Fleetwood Haddock**, poached hen's egg, wilted baby spinach, mash potato & sun blush tomato butter sauce **£14.95**
- Braised Ox Liver & Onion**, with pancetta crisps, creamy leek mash, buttered cabbage, red wine gravy & crispy fried onion rings **£11.95**
- Roasted Root Veg & Goat's Cheese Wellington**, creamy mash, buttered greens, beetroot puree, red wine & port jus (v) **£11.95**

Starters

- Soup of the Day** with chargrilled bloomer bread & butter **£5.25**
- Roasted Red Pepper Hummus** topped with olives & sunblushed tomatoes, served with tzatziki & grilled flat bread (v) **£5.25**
- Seared Scallops Wrapped in Pancetta**, black pudding bon bons, garden pea puree, lemon beurre blanc **£8.50**
- Confit of Gressingham Duck Spring Rolls**, sweet hoi sin sauce, spring onion, cucumber, carrot & baby coriander salad **£6.25**
- Blowtorched Brie Fondue**, caramelised red onion jam, rosemary & garlic chargrilled bloomer (v) **£6.25**
- In-House Smoked Beef Fillet Carpaccio** rocket, Caesar dressing, parmesan crostini & sun blush tomato tapenade **£7.95**
- Moroccan Spiced Chicken Skewers**, celeriac & apple slaw, baba ghanoush puree & grilled flat bread **£5.95**
- Oak Smoked Salmon, Haddock & Coriander Fish Cakes**, tomato & red onion salad, sweet red & green chilli dipping sauce **£6.25**
- Mrs Kirkham's Lancashire Cheese & Wild Mushroom Arancini Balls** roasted tomato arrabbiata sauce, crispy fried rocket (v) **£5.95**
- Pan Fried Button Mushrooms**, finished in the oven in a creamy garlic sauce, parsley gremolata & chargrilled bloomer (v) **£5.95**
- Lime Cured Sea Trout**, Earl Grey & dill pickled cucumber, wasabi mayonnaise, beetroot gel & micro herbs **£6.75**

From The Grill

- 8oz Rump Steak** **£15.95**
 - 8oz Sirloin Steak** **£19.95**
 - 8oz Fillet Steak** **£22.95**
- All our steaks are 28 day hung by the Village butchers & all served with triple cooked chips, grilled tomato & mushrooms, French fried onion rings, watercress & peppercorn sauce.
- Chateaubriand For Two**, pan-seared 16oz fillet steak finished on the grill, peppercorn sauce & blue cheese sauce, green beans, grilled tomato & mushrooms, French fried onion rings & triple cooked chips **£39.95**
 - Grilled 10oz Gammon Steak** served with triple cooked chips, two fried eggs, chargrilled pineapple & buttered garden peas **£12.95**
 - The Plough's Surf & Turf**, 5oz fillet steak wrapped in pancetta, half grilled lobster thermidor, skinny fries, grilled tomato & mushrooms, French fried onion rings, watercress & bearnaise sauce **£22.95**
 - 7oz Char-grilled Swordfish**, triple cooked chips, grilled tomato, onion rings & mushrooms with a garlic butter sauce **£18.95**

Desserts All £5.50*

- Sticky Toffee Pudding with toffee sauce and vanilla pod ice cream
- Mixed Ice Creams: three scoops with raspberry sauce, wafer & chocolate sprinkles
- Black Cherry Crumble Pie, with vanilla pod custard
- Hot Fudge Cake Sundae with white chocolate & raspberry ice cream
- Bailey's Cheesecake with gingerbread crumbs & a berry compote
- Sherry Trifle Knickerbocker Glory, with raspberry ice cream
- Double Chocolate Brownie, salted caramel sauce, clotted ice cream
- *Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney **£6.95**

Sandwiches - All £7.95*

- Cheshire Cheese & Pickle
- Chicken & Bacon, mayo
- Braised Beef & Onions
- Honey & Mustard Roast Ham with piccalilli
- Prawn Marie Rose
- Baked Brie & cranberry
- Oak Smoked Salmon & cream cheese
- *Soup & Sandwich Combo, choose any sandwich & add a bowl of soup **£9.95**

*All sandwiches are served with baby gem lettuce, salad garnish & skinny fries on a white or granary farmhouse bread

Snacks - All £7.95

- Double Cumberland Sausage, mash, peas & red wine gravy
- Mini Beef Burger with cheese & bacon served with skinny fries
- Small Battered Fish & Chips with mushy peas
- Steak & Frites, pepper sauce, peppery watercress (served pink or well)

Sandwiches & snacks served 12-4pm Monday to Saturday.

Coffees & Teas

Coffee	£2.20	English Breakfast Tea*	£2.20
Cappuccino	£2.50	Any liqueur coffee of your choice	£4.95
Americano	£2.20		
Single espresso	£2.10		
Double espresso	£2.20		
Latte	£2.65		
Flat White	£2.50		

All of our coffees are available decaffeinated. *Ask about our full range of teas.

Whiskeys

Ardmore	£3.85
Balvenie	£4.20
Bowmore	£3.85
Dalwhinnie 15 year	£4.20
Isle Of Jura	£3.90
Oban	£4.30
Glenlivet	£3.95
Amongst many others...	

Gins

Bombay Sapphire	£3.25
Tanqueray	£3.40
Gordons	£3.00
Hendricks	£3.25
Brockmans	£3.50
Forest	£4.30
Sipsmith Sloe	£3.30
Slingsley Rhubarb	£4.00



Get Married

Our beautiful medieval Oak Barn is over 400 years old and is licensed to hold civil ceremony weddings, vow renewal ceremonies, naming ceremonies as well as birthday, retirement, anniversary parties and funeral receptions, meetings and conferences.

We regularly hold Wedding Fayres where you can see our Barn dressed for a wedding. Just speak to a member of our team about our next forthcoming wedding event.



Dine and Stay

Dine with us for a delicious 3 course dinner* and stay overnight, then enjoy a relaxed breakfast the following day for **just £119.00** per couple (or just £99.00 per couple on Thursdays & Sundays)**. Don't forget we have live music every Thursday!

*choose any Starter, Main & Dessert from our a la carte menu or specials board

**full pre-payment at the time of booking

For our special DB&B offer, please call 01260 280 207 or email: enquiries@theploughinncheshire.com

Sunday Lunch

Make your Sundays as relaxing as possible and come to Sunday Lunch at The Plough Inn. We have a Specials Board featuring our Sunday roasts as well as a full a la carte menu.

Two courses: **£15.95**, three courses **£19.95** Booking is highly recommended.

We are allergen aware.

All our dishes are made in house so if you have any allergies or intolerances please inform a member of staff so we can offer you alternatives, as most of the dishes are made to order.

We have free wifi.

Logins: EXT2PloughBar or EXT5PloughBar / Password: ploughbar

The Plough
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theploughinncheshire.com // 01260 280207

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