

“Welcome to The Plough and Harrow Hotel where this summer I am pleased to introduce some exciting additions to the menu as well as welcoming back some old favourites. Our emphasis is always on provenance, freshness and flavour, using only the finest ingredients and where possible local. The team and I hope you enjoy dining with us and look forward to welcoming you back soon.”

Tobias Oury - Head Chef

Starters

Please enjoy the Home-made Bread and French Butter with our compliments

Home-cured salmon gravadlax, blood orange caviar, orange puree	£6.75
*Confit chicken spring roll, sweet chilli jam, crisp summer salad	£5.50
*Flaked ham hock terrine, home-made piccalilli and garlic croutes	£5.00
Pan-fried king scallops, apple and vanilla puree, chorizo picante, micro leaves	£7.95
*Summer salad, feta cheese, candied cherry tomatoes, black olives and pesto (V)	£5.25
*Home-made soup of the day, croutons (V)	£4.50

Mains

*Breast of Gressingham duck, fondant potato, caraway carrots and fruit tea sauce	£15.50
*Mediterranean stone bass, courgette Provençal, lemon cous cous and salsa verde	£14.95
Rump of Warwickshire lamb, broad bean, pea & mint fricassé, creamed potatoes	£16.25
*Char-grilled yellow fin tuna, warm salad niçoise, basil pesto	£14.00
*Smoked aubergine cannelloni, arabiata sauce, tomato and rocket salad	£12.25

Steaks

Served with 3 times cooked hand-cut chips, grilled mushrooms and vine tomatoes

All our Beef comes from cattle supplied by Owen Taylor of Derbyshire, namely Limousin, Charolais and Belgian Blue. They are grass fed, and are hung on the bone for a minimum of 28 days to guarantee tenderness and great depth of flavour.

8oz Sirloin		£16.50
8oz Bavette	(French bistro classic served with finely sliced shallot)	£15.00
8oz Flat Iron	(A new cut with beautiful flavour, recommend medium rare to medium)	£14.50

Sides

Mixed salad	Buttered green beans	Tomato & red onion salad	Home-made chips	£2.75
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Desserts

*Plough and Harrow sticky toffee pudding, butterscotch sauce and vanilla ice cream	£5.50
*Trio of English strawberries, baverois, pimms jelly, and chilled strawberry soup	
*Iced white chocolate parfait, chocolate and orange sauce, honeycomb	
*Lemon and basil mousseline, rhubarb puree, lemon sorbet	
*A selection of ice creams and sorbets	

Selection of British Cheeses

Cornish Yarg	Oxford Isis Brie	Sharpham Rustic	Cashel Blue
Served with home-made walnut bread, grapes and chutney			
*Choose 3 of the above £5.50		Choose 4 of the above £6.00	

*** Special 2 course lunch. Choose any starred dishes £12.00**

Should you suffer from a food allergy please ask a member of the team to make the chef aware