

## Sunday Lunch Menu

“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 £3.50**

**Main Course £10.00**

**Dessert £3.50**

Selection of Canapés

### To Start

Grilled English asparagus, hollandaise, poached egg and pancetta crisp

Prawn and crab tian, avocado puree, micro leaves and granary bread

Flaked ham hock terrine, home-made piccalilli and garlic croutes

Balsamic tomato and thyme tarte tatin, basil pesto, frisse salad (V)

Sunday Soup, croutons (V)

### To Follow

Roast sirloin of shire beef aged on the bone for 28 days, Yorkshire pudding, roast gravy

Roast loin of Wiltshire pork, apple puree and crackling

*Served with duck fat roast potatoes, seasonal vegetables and cauliflower cheese*

Seared yellow fin tuna, warm salad nicoise, salsa verde

Breast of Gressingham duck with fondant potatoes, caraway carrots and fruit tea sauce

Medley of seafood, creamed leeks and saffron scented cream

Smoked aubergine cannelloni, tomato and rocket salad (V)

### To Finish

Trio of Warwickshire strawberries, baverois, pimms jelly and strawberry ice-cream

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Iced white chocolate parfait, honeycomb and orange sauce

Apple and pear crumble with home-made custard

Choose 2 from the following, Colsten Basset Stilton, Tomme de Savoie, Capricorn goat's cheese or Manchego, served with water and oat biscuits and preserve

Freshly Filtered Coffee and chocolate mints

£2.45

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