

MENU

THE PLOUGH APPLETON

Starter

CAMEMBERT 8.95

French Camembert baked until molten, infused with garlic and fresh rosemary, served alongside char-grilled sourdough toast and a sweet red onion chutney.

SMOKED MACKEREL PÂTÉ 9.45

Velvety oak-smoked mackerel pâté infused with fresh dill, accompanied by house-pickled radishes, char-grilled sourdough, and caperberries.

MUSHROOM CROSTINI 6.45

Sautéed garlic and thyme mushrooms served warm over crispy, char-grilled sourdough, finished with a freshly grated Parmesan.

CREAM OF POTATO SOUP 7.95

Smooth, comforting cream of potato soup layered with Red Leicester & crispy smoked bacon lardons (No bacon for veg option)

FISHCAKE 6.95

Haddock and potato fishcake served over a bed of peppery wild rocket, finished with house-made tartar sauce and a fresh lemon wedge.

CURRIED SWEDE & BEAN PIE 16.45

A golden-baked, deeply comforting pie filled with tender swede and hearty beans, folded into a rich, aromatic mild curry sauce. Enriched with melted sharp cheddar and wrapped in a flaky, filo pastry top, this twist on a classic favorite delivers a perfect balance of savory warmth, subtle spice, and cozy indulgence.

Main

MARRY ME CHICKEN 17.45

Tender pan-seared chicken breast smothered in a rich, creamy sun-dried tomato and parmesan sauce with fresh garlic and basil. Served over a mound of buttery, cheesy mashed potatoes.

PLOUGH BURGERS 17.95

Your choice of either our;

Double 4oz Smash Patties

Double Butter Chicken Burgers

Double Pumpkin & Spinach Burgers 

Topped with cheese in a bun with shredded lettuce & onion crisps served with skin-on-fries, slaw & burger sauce

FISH & CHIPS 17.50

Our crispy gluten-free beer-battered fish, served with golden thick-cut chips, traditional garden peas, and house-made tartare sauce

SAUSAGE & LENTIL RAGU 17.95

A hearty, traditional ragù of herbed sausage and tender lentils braised slowly in a rich tomato and red wine sauce. Served over broad pappardelle pasta with freshly shaved Parmesan and parsley.

STEW AND DUMPLINGS 18.45

A warming homely stew with, melt-in-the-mouth chuck of meat and root vegetables in a rich, savory gravy, topped with fluffy, pillowy dumplings.

STEAK & ALE PIE 18.95

Slow-braised British beef cooked with rich real ale in shortcrust pastry. Served alongside smoky swede and chorizo mash, steamed Tenderstem broccoli, and a rich gravy.

MENU

THE PLOUGH APPLETON

Sides

CHUNKY CHIPS/ FRIES	 	4.75
CHEESY CHIPS/ FRIES	 	6.95
TATER TOTS	 	4.75
CHEESY TATER TOTS	 	6.95
POUTINE TATER TOTS / FRIES / CHUNKY CHIPS		9.95
LOADED BBQ BACON FRIES		9.95
HALLOUMI FRIES & SWEET CHILI DIP	 	4.95
ONION RINGS & DIP		4.50
COLESLAW	 	2.50
DRESSED SIDE SALAD	 	4.95

Dessert

CRÈME BRÛLÉE		7.95
BREAD & BUTTER PUDDING		7.95
BLACKBERRY FOOL		7.95
CRUMBLE		7.95
STICKY TOFFEE PUDDING		7.95
TRIPLE SCOOP ICE CREAM	 	3.50

HOT DRINKS AVAILABLE

Sandwiches

CHEESE & PICKLE 7.95

A classic of grated cheddar & mozzarella cheese and branstown pickle served in brown or white bloomer with crisps & side salad

FISH FINGER 9.45

The old school favorite of fish fingers & tartare sauce served in brown or white bloomer with crisps & side salad

B.L.T 9.45

Smoked bacon, lettuce & tomato served in brown or white bloomer with crisps & side salad

CHICKEN & BACON 10.45

Grilled chicken, smoked bacon & lettuce served in brown or white bloomer with crisps & side salad

CHEESE & HAM TOASTIE 10.45

Wiltshire cooked ham & mozzarella, cheddar mixed cheese melted in a toastie served with crisps & side salad

CHEESE & TOMATO TOASTIE 8.95

Grated mozzarella & cheddar cheese layered with tomatoes & melted in a toastie served with crisps & side salad

UPGRADE TO FRIES 1.50

SANDWICHES
AVAILABLE BETWEEN
1200 - 1500

SUNDAY MENU

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Dessert

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BREAD & BUTTER PUDDING 7.95

BLACKBERRY FOOL 7.95

CRUMBLE 7.95

STICKY TOFFEE PUDDING 7.95

TRIPLE SCOOP ICE CREAM 3.50

Main

SUNDAY ROAST 19.95

The traditional Sunday feast of tender roast meat served with a towering Yorkshire pudding, golden roasties, fresh seasonal vegetables & steaming hot gravy.

Meat options;

Chicken, Beef, Pork, Gammon

ALLOTMENT ROAST 16.00

The vegetarian Sunday feast of tender golden roasties, fresh seasonal vegetables served with a towering Yorkshire pudding & steaming hot gravy

FISH & CHIPS 17.50

Our crispy gluten-free beer-battered fish, served with golden thick-cut chips, traditional garden peas, and house-made tartar sauce

MARRY ME CHICKEN 17.45

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