

The Plough Sleapshyde

To Share

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| Cotswold crunch sourdough, mushroom parfait, dukkah, garlic and rosemary butter | £12 |
| Saffron and Taleggio arancini, spiced honey, parmesan | £9 |
| Green olives | £6 |

Starters

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| Heritage tomato salad, peach, goat's curd, pine nut granola | £12 |
| Cured bream, butter curry, lime yogurt, pickled cucumber, coriander | £13 |
| Confit duck terrine, pistachio, cherry, apple, chicory | £14 |
| Torched mackerel, dashi, wasabi, pickled shimeji, seaweed | £14 |

Mains

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| Tempura courgette flower, whipped ricotta, basil, pine nut, garden leaves | £20 |
| BBQ stone bass, soy aubergine, carrot, langoustine tai bisque, seaweed and chilli bao bun | £29 |
| Beef burger, sticky short rib, Japanese slaw, kimchi mayo | £20 |
| Dingley Dell pork, carrot, piquillo pepper, jus | £29 |
| Dry aged sirloin, garlic portobello mushroom, peppercorn sauce, beef fat and parmesan chips | £32 |
| Chateaubriand to share, beer glazed onion, café de Paris butter, fries, Caesar salad | £70 |
| Beer battered haddock and chips, tartare sauce, lemon, pea puree | £20 |

Sides

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| Triple cooked chips | £6.5 |
| Charred hispi cabbage, harissa mayonnaise, garden pesto | £9 |
| Caesar salad to share | £9 |
| Tenderstem broccoli, hazelnut | £8 |

Desserts

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| Chocolate delice, hazelnut, salted caramel, malted milk ice cream | £13 |
| Woodruff panna cotta, almond, cherry, olive oil | £11 |
| Vanilla crème brûlée | £12 |
| Date and carrot pudding, walnut, orange caramel, cream cheese ice cream | £12 |

Treats

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| White chocolate and miso fudge | £6.5 |
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Please ask staff for any allergen information, whilst we do our best to ensure no cross contamination, we do use allergens in the kitchen and cannot guarantee the absence of them. We add an optional 12.5% service charge on our bills.