

NIBBLES AND STARTERS

Sharing Bread Basket

Dipping Oil with balsamic syrup and rustic bread

Spanish marinated olives

Garlic Bread

Herbed Chips

Homemade Soup of the Day with buttered rustic bread

Spring Rolls served with sweet chilli dip and seeded bread
with cream cheese

Avocado and Prawn Cocktail with homemade Marie Rose mayonnaise and
seeded bread with cream cheese

Devilled Whitebait served with sauce tartar and rustic bread
with cream cheese

Rustic Pate served with toasted breads and homemade sweet
onion marmalade

Smoked Salmon and King Prawn Tian served with
granary bread

*As our food is prepared to order there might be a delay during busy
times and dishes are subject to availability or change*

The

Plough

Free House

Inn

MAINS

Plough Fish Pie comprising smoked haddock, salmon, white fish and prawns topped with cheesy mash, garden peas

Beer Battered Fish and Herbed Chips, with homemade minted mushy peas and sauce tartar

Scampi and chips with garden peas, herbed chips and sauce tartar

Avocado, Cherry Tomato and Mushroom Linguine

Prawn and Cream Cheese Linguine with pepper shavings and spinach

Indonesian Sticky Salmon Steak on coriander rice with ginger, red chilli, sweet soya and groundnut oil

Slow cooked Pork Belly with plum glaze, sweet potato mash, red cabbage and gravy jug

Sicilian Chicken with Orzo Pasta, chicken breast served with golden raisins, Sicilian olives, basil and oregano

Firecracker Chicken Ka-Pow stir fried with rice noodles and fiery chilli

Wū Zéi Niú bá....Pan Seared Fillet Steak with mushroom topped with butter sautéed squid in a sweet chilli sauce served on a bed of sticky rice

Steaks of the day - See Chef's Specials

For Vegetarian, Vegan or Gluten Free dietary requirements please speak with the Chef for choices

Our kitchen contains nuts! Please advise any dietary allergies at time of ordering

All subject to availability

Please see blackboards for any Chef's Specials

The cooking of good food cannot be rushed nor should the eating. . . good food, cooked with love by people who care

The Plough Inn, Wall Under Heywood

Tel: 01694 771833

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PLOUGH CLASSICS

Home Cooked Gammon and Eggs with herbed chips and peas

Chilli Con Carne, made from beef topside and accompanied with basmati rice and sour cream. **This dish is *spicy***

Mushroom Stroganoff with Basmati Rice

Stroganoff of the Day - Classic Beef or Chicken Stroganoff served on a bed of basmati rice with a wedge of rustic bread

Curry of the day, spicy, with basmati rice and poppadum

Pie of the Moment served with either creamy mash *or* chips, minted peas and gravy jug

Sausage and Mash, with peas and gravy jug

Lambs Liver with creamed mash, onions, peas and gravy jug

Homemade Faggots with creamy mash, peas and gravy jug

For these dishes please see availability on Specials Blackboard

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Prices may vary according to market trends

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LUNCHTIME LITE BITES

SANDWICHES

Served with garnish and a few chips

Prawn with Marie Rose Sauce

Smoked Salmon

Tuna Mayonnaise

Cheddar Cheese and Pickle

Home Cooked Gammon

Cold Meats..Please ask availability when ordering

JACKET POTATOES

Served with coleslaw & garnish

Prawn with Marie Rose Sauce

Cheddar Cheese with Baked Beans

Tuna Mayonnaise

Smoked Salmon

Chilli Con Carne

Cold Meats *(Please check availability when ordering)*

All subject to availability

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