



MAINS

The Plough Inn Fish & Chips* (GFA)

A Large fillet of fresh haddock sourced locally from Bells Fishmongers, Fried in our own Carlisle beer batter and served with skin on chips, mushy peas, homemade tartare sauce and a wedge of lemon. £18.95

Cumberland Sausage* (Vegetarian option available)

A large traditional Cumberland Sausage ring sourced locally from Ogilvies butcher Carlisle, served on a bed of creamy buttery mash with a rich stock gravy and buttered seasonal vegetables. £18.95

Creamy Mushroom Pasta* (V)

A mix of wild and Chestnut mushrooms in a creamy garlic & paprika sauce stirred through piping penne pasta, topped with fresh peashoots, toasted pine nuts, Parmesan shavings and crispy fried porcini mushroom Raviolo, Served with warm ciabatta. £18.95

Homemade Curry of the day* (GFA)

The Plough Inn's homemade curry sauce, made from our own blend of ground herbs and spices and slow cooked to deliver maximum flavour. Served with pilau rice, poppadom and a pot of Mango Chutney.

Chicken or Prawn £18.95

Seared Sirloin Steak £20.95

Crispy Paneer (V) £18.95



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The Plough Inn Steak Pie*

Our handmade short crust pie. Made with prime cuts of locally sourced Cumbrian beef, cooked low and slow in Cumbrian Ale and red wine to give a melt in the mouth meat and an amazing gravy. Served with your choice of skin on chips or creamy mash, seasonal buttered vegetables, and a pot of gravy. £18.95

The Plough Inn Fish Pie* (GFA)

Our signature fish pie. Fresh cuts of cod, haddock, salmon, and king prawns all freshly supplied by Bells Fishmongers, cooked in a creamy thyme and paprika sauce and topped with buttery mash and cheddar, served with seasonal buttered vegetables. £19.95

Slow Cooked Lamb Leg Shank (GFA)

A large locally sourced Cumbrian lamb shank, cooked on the bone in red wine, herbs and mint until it almost falls apart! served on a bed of creamy mash with a rich red wine gravy and seasonal buttered vegetables. £22.95

Mussels in a Creamy Chorizo Sauce* (GFA)

A huge bowl of delicious Mussels which are supplied fresh daily by Bells Fishmongers, Cooked in a white wine and cream sauce with smoked paprika, onion, garlic and diced chorizo. Served with chunks of fresh bread and butter and a side of skin on chips. £18.95