



STARTERS

Homemade Soup of the Day (GFA) (V)

Freshly made soup of the day, topped with toasted pine nuts and fresh pea shoots for a little added crunch. Served with fresh bread and butter. £8.45

Plough Inn Mushroom Pot (GFA) (V)

A mix of locally sourced wild and chestnut mushrooms cooked in a creamy garlic, tarragon and smoked paprika sauce, topped with toasted pine nuts and served with warm crispy ciabatta. £8.95

Plough Inn Bread Board (GFA) (Vegetarian option available)

Chunks of fresh Bread and Butter, served with locally pressed oil and balsamic vinegar, Cumbrian air dried Salami and cornichons. £8.95

Plough Inn Fried Prawns (GFA)

A bowl of crispy king prawns supplied by Bells Fishmongers, coated in our own southern style crispy batter and served with homemade sweet BBQ chilli sauce (Mild) just ask if you would like a little extra spice! £9.45

Just Halloumi.... (GFA) (V)

Chunks of mild and creamy Halloumi cheese fried in our own coating until crisp. Served on a bed of Rocket leaves with a sticky sweet chilli sauce. £8.95

Plough Inn Crab Cakes

Locally sourced Crab handmade into individual crabcakes and crusted in Panko breadcrumbs. Served with a sweet chilli BBQ dipping sauce. £8.95

Geordie Bon Bons (Vegetarian option available)

Our Chefs Signature Starter, locally sourced Black and White pudding, delicately spiced and made into Bon Bons coated in our Plough Inn crisp Batter, served on a bed of Rocket with homemade Pepper Sauce £8.95