

THE PLOUGH

AT SPARSHOLT

While you wait

Butter bean and chive dip with flatbread - v	4.95
Sapori green olives - vg	4.95
Rustic bread with selection of flavoured butters	4.95

Starters and Sharers

Mackerel, chive and horseradish pâté with toasted bread	7.50
Halloumi chips with sweet chilli and rocket - v	6.50
Smoked salmon and prawn timbale with dressed leaves	9.25
Spiced avocado and roasted butternut squash bruschetta with a chilli tomato salsa - v	6.50
Homemade soup of the day with rustic bread - v	6.25
Lamb kidneys with smoked bacon, mushrooms and maderia sauce served in a pastry case	7.95
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	13.50
Antipasti of cured meats, old Winchester Cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with rustic breads	15.95
Smoked fish board of mackerel, trout and salmon with a grilled lemon, crostini and sour cream and chive dip	17.50

Mains

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with fries and spicy tomato chutney	13.75
Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce	14.50 / 9.50
8oz Sirloin steak with mushroom, grilled tomato, fries and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00</i>	22.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	13.50 / 8.95
Homemade pie of the day served with seasonal greens, creamy mashed potatoes and gravy	14.50
Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato	13.95 / 9.25
Grilled sea bass with chorizo butter served with sautéed leeks, peas and creamed potatoes	15.95
Sun blushed tomato chilli and goat's cheese hash with spinach, basil, red onion and peas - v	11.95
Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing	12.25
Minted broad bean, pea, asparagus and black garlic risotto with vegan cheese - vg	11.50 / 8.25

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

Beer battered onion rings - v	4.00	Chips - v	3.75
House salad - v	3.75	Fries - v	3.75
Seasonal vegetables - v	3.75		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.95
Grilled halloumi, spinach, roasted peppers and chilli jam - v	8.50
Brie, bacon and cranberry	7.95
Fish goujons with lettuce and tartare sauce	7.95

Puddings

All puddings 6.75

Chocolate brownie with chocolate sauce and vanilla ice-cream - v	
Sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v	
Summer berry sundae - strawberry ice-cream, gin and tonic sorbet with summer berry compote, whipped cream, fruit coulis and fresh berries - v	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	
Lemon and lime posset with shortbread - v	
Affogato - vanilla ice-cream topped with an espresso and shortbread - v	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.25
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Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Specialty tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.