

# The Plough

WIGGLESWORTH

## Starters

### Autumn Spiced Roast Butternut Squash Soup <sup>(V)</sup> <sup>(GF)</sup>

with Crème Fraîche & Toasted Pumpkin Seeds

£5.50

### Pressing of Yorkshire Game wrapped In Smoked Bacon

with Fig Chutney, Boozy Prunes & Warm Granary Toast

£8.75

### Our Own Gravdax with Scottish Salmon <sup>(GF)</sup>

Cured with Slingsby Gooseberry Gin; Fennel, Celeriac & Orange Salad, Shellfish Crackers

£9.25

### Warm Salad of Yorkshire Squeaky Cheese <sup>(V)</sup> <sup>(GF)</sup>

Maple & Balsamic Roast Beetroot, Pickled Beetroot & Granny Smith Apple, Dijon Dressing

£7.50

### Seared King Scallops <sup>(GF)</sup>

with Caramelised Onion Purée, Charred Baby Leek, Beluga Lentils & Shallot Crisp

£12.00

### Sauté of Wild Mushrooms, Truffle Oil, Tarragon & Garlic Cream <sup>(V)</sup>

on Sourdough Toast, Chestnut & Ribblesdale 'Owd Ewe Crisp

£7.25

## Main Courses

### Crisp Battered Line Caught Haddock Fillet <sup>(GF)</sup>

with Proper Chips, Mushy Peas, Tartare & Lemon

£12.50

### Individual Yorkshire Ale & Steak Pie

Baked with Puff Pastry, Braised Cabbage, Proper Chips & Gravy

£13.50

### Grilled Fillet of Line Caught Wild Halibut & Smoked Salmon <sup>(GF)</sup>

with Spring Onion Champ Mash, Shelled Clams & Samphire in Scrumpy Cider Sauce

£28.00

### Pan Fried Breast of Duck

with it's own Spring Roll, Colourful Carrots & Kale, Bramble & Port Gravy

£26.50

### Pork Loin Schnitzel

with Sage & Garlic Butter, Black Pudding & Grain Mustard Crushed Potatoes

£16.00

### Broccoli, Leek & Courgette Pie <sup>(VG)</sup>

with Potato & Chick Peas, Chunky Chips & Veggie Gravy

£11.00

### The Plough Cheese Burger

with Wensleydale & Two Patties, Tomato Chutney & Pickle Skewer, Salted Skinny Fries

£14.00

### Chef Shaun's Secret Recipe Buttermilk Chicken Burger

with Baby Gem, Red Onion, Smoked Garlic Mayo, & Skinny Fries

£12.00

### Our Own Gold Award Winning Sausage & Mash

with Caramelised Onion Gravy & Grain Mustard Mash

£10.50

### Surf & Turf – Grilled 8oz Yorkshire Rump with Three Crispy King Prawns <sup>(GF)</sup>

Skinny Fries & Béarnaise Sauce, Celeriac Slaw & Pickering Watercress

£22.00

## Grill Items

### Aged 10oz Ribeye Steak <sup>(GF)</sup>

£25.00

### Centre Cut 8oz Fillet Steak <sup>(GF)</sup>

£30.00

### Bacon Loin Chop with Fried Free-range Egg <sup>(GF)</sup>

£13.75

### Chicken Breast Butterfly Grilled with Garlic Butter <sup>(GF)</sup>

£12.00

EACH ITEM LISTED ABOVE COMES WITH HAND CUT CHIPS, FLAT MUSHROOM, PLUM TOMATO AND SHALLOT BUTTER.

## Steak Sauces <sup>(GF)</sup>

EACH PRICED AT £3

Béarnaise, Red Wine, Peppercorn, Hollandaise & Mushroom

## Fancy Sides

EACH PRICED AT £5

Butternut Squash, Yorkshire Blue Cheese, Crispy Sage & Pumpkin Seeds <sup>(V)</sup> <sup>(GF)</sup>

Roast Parsnip with Honey, Cumin Seeds & Crispy Kale <sup>(V)</sup> <sup>(GF)</sup>

'The Plough' Rosti Chips with Mustard Mayo <sup>(V)</sup> <sup>(GF)</sup>

## Classic Sides

EACH PRICED AT £3

Salted skinny fries <sup>(V)</sup> <sup>(GF)</sup>

Proper chips <sup>(V)</sup> <sup>(GF)</sup>

Pickled red cabbage <sup>(V)</sup> <sup>(GF)</sup>

Wilted seasonal greens <sup>(V)</sup> <sup>(GF)</sup>

Roasted root vegetables <sup>(V)</sup> <sup>(GF)</sup>

Seasonal side salad with house dressing <sup>(V)</sup> <sup>(GF)</sup>

Giant onion rings <sup>(V)</sup> <sup>(GF)</sup>

Celeriac coleslaw <sup>(V)</sup> <sup>(GF)</sup>

Please inform your server at your earliest convenience if you have any allergies or intolerances, even if they do not appear in your chosen dish.

<sup>(GF)</sup> Gluten Free <sup>(V)</sup> Vegetarian <sup>(VG)</sup> Vegan