

THE PLOUGH  
• AT EAVES •

## SMALL PLATES

Choose 3 small plates for £15 or 6 for £29

Tempura prawns with a soy & ginger dipping sauce.....	7.95
Honey glazed chorizo served with toasted ciabatta .....	6.95
Garlic ciabatta with melted mozzarella .....	5.95
Skewered pork belly bites with a sweet & sour plum sauce .....	7.95
Salt & pepper chicken bites.....	6.95
Chicken liver pate with toasted ciabatta.....	6.95
Chef's homemade soup with bread roll & butter.....	6.95
Creamy garlic mushrooms with chorizo served with toasted ciabatta.....	6.95
Honey glazed chipolata sausages with mustard mayonnaise... ..	6.95
Halloumi fries with sweet chili dip .....	6.95
Buffalo chicken wings with blue cheese dressing .....	6.95

## HOT SANDWICHES

Served on freshly baked ciabatta with skin on fries & coleslaw

Fillet steak with rocket & red onion and served with a jug of gravy.....	15.95
Salt and Pepper Chicken.....	14.95
Honey roast Ham with melted mozzarella.....; .....	14.95
Hand battered fish goujons with tartare sauce.....	14.95

## BURGERS

All our burgers are served on a toasted brioche bun and served with skin on fries & salad

100% Aberdeen angus beef with crispy bacon & mature cheddar.....	14.95
Thai Bad Boy burger (VG) with roasted peppers & garlic mayonnaise .....	14.95
Buttermilk chicken burger with crispy bacon & mature cheddar .....	14.95

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## FROM THE GRILL

Served with grilled tomato, beer battered onion rings, garden peas & skin on fries

Honeywell's locally reared Lamb chops (3).....	19.95
Gammon with free range eggs & fresh pineapple... ..	15.95
Mixed Grill <i>rump steak, lamb chop, sausage, chicken fillet, gammon &amp; fried egg</i> .....	24.95
8 oz Rump Steak.....	15.95
8oz centre cut Fillet Steak.....	29.95
Add peppercorn or Stilton sauce.....	2.95

## PIES

*All homemade here at The Plough*

Honeywell's Beef.....	15.95
<i>slow cooked with Thwaites ale &amp; Mushrooms</i>	
Cheese & Onion.....	14.95
<i>Mature Cheddar, mozzarella &amp; red Leicester</i>	
Chicken & Ham.....	14.95
<i>With braised leeks &amp; thyme in a rich creamy sauce</i>	

## SALADS

Pan fried Rump steak with crumbled mature Stilton .....	15.95
Grilled King prawns with Chorizo.....	16.95
Grilled Halloumi with watermelon and fresh mint.....	14.95
Fresh Scottish Salmon with crisp Prosciutto .....	15.95
Chicken & Bacon Caesar.....	14.95
<i>Romaine lettuce, Parmesan. Anchovies &amp; croutons</i>	

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## MAIN DISHES

Chicken a la Crème .....	14.95
<i>Pan fried chicken breast with onions &amp; mushrooms in a white wine &amp; double cream sauce</i>	
Thai red vegetable curry .....	10.95
<i>Sweet potato, red peppers, green beans &amp; baby sweetcorn. Served with Jasmine rice add chicken 2.00 or king prawns 3.00</i>	
Fish and Chips.....	14.95
<i>Thwaites beer battered cod served with fat chips, mushy peas &amp; tartare sauce</i>	
Lasagne .....	12.95
<i>Pasta layered with beef ragu and bechamel sauce and baked with mozzarella</i>	
Hunters Chicken .....	14.95
<i>Bacon wrapped Chicken breast baked in our own BBQ sauce and topped with melted mozzarella. Served with house fries</i>	
Creamy Tuscan Salmon .....	15.95
<i>Pan seared salmon in a creamy sauce with spinach, sun dried tomatoes and Parmesan. New potatoes and minted peas</i>	
Lancashire Hot pot.....	14.95
<i>Traditional Lancashire stew of diced lamb cooked with onions &amp; carrots and topped with crispy sliced potato. Served with pickled red cabbage</i>	

## SIDES

Skin on fries   Fat chips   Garlic ciabatta   Beer battered onion rings .....	3.95 each
Buttered New Potatoes   Truffle & Parmesan fries   Salt & pepper chips   Fries with bacon & melted cheese .....	4.95 each

Steak Night - Every Wednesday – only £30 !

2 x 8oz rump steaks served with grilled tomato, skin on fries, garden peas and beer battered onion rings  
Served with a bottle of your choice of house wine or prosecco

Fish Friday – available All Day – only £30 !

2 x Thwaites beer battered Cod served with fat chips, mushy peas and tartare sauce Served with a bottle  
of your choice of house wine or prosecco