

# *The Hough Inn*

## *Dinner Menu*

*Served from 5.30pm to 9.00pm Tuesday to Thursday and 5.30pm to 9.30pm Friday and Saturday  
Sunday Lunches served from 12.00pm – 4.00pm*

**'PC'** - *The 'Pub Classics' Early Evening Special. Two Courses for £14.50.  
Served from 5.30pm - 6.30pm Tuesday to Thursday.*

- *Steak Nights every Tuesday and Thursday*
- *Fish Specials every Friday*

*A service charge is not included and is entirely at your discretion.  
Any gratuities received are shared between the bar, waiting and kitchen staff*

## **While you think**

Selection of Breads **3.5**

Add Olive Oil and Balsamic Vinegar or Hummus **4.5**

Olives and Feta **3.5**

## **Starters**

**PC** Chef's homemade Soup of the day served with Toasted Ciabatta (v) **4**

**PC** Sticky, Sesame Cauliflower Wings with Red Chilli and Scallion (vg, v) **4.5**

**PC** Ham Hock, Pea and Mint Salad with Black Pudding (nf, df) **4.5**

**PC** Soft boiled Duck Egg with Asparagus and Sourdough Soldiers (v) **4.5**

Asparagus, Mozzarella and Parma Ham Parcels with Basil Oil (nf, gf) **5**

Coriander Crab Cakes with Chilli Jam (df, nf) **5**

Gin and Lime soaked King Prawns with Watercress (df, nf) **6**

## **Pub Classics**

**PC** Home-made Beef Burger, with Crispy Bacon, Swiss Cheese and a Homemade Burger Sauce on a Toasted Brioche Bun with Salad, Chips and Relish (nf) **11**

**PC** Breaded Wholetail Scampi with hand cut Chips, Salad and Garden Peas (nf, df) **11**

**PC** 3 Bean Chilli with Turmeric Rice (vg, v, df) **11**

**PC** Home-made Beef or Vegetable Lasagne, with Salad and Garlic Bread (v, nf) **11.5**

**PC** Lambs Liver, Smoked Bacon Mash, Fried Onions and Gravy (nf) **11.5**

**PC** Homemade Steak and Ale Pie with hand-cut Chips and Garden Peas (nf) **12**

**PC** Beer Battered Haddock with hand-cut Chips and Mushy Peas (nf, df) **12.5**

*Pub Classics available in children's portions*

gf– Gluten Free. v – Vegetarian. vg – Vegan. df – Dairy Free. nf – Nut Free  
Please ask for advice if you have any food allergies or food intolerances

## **Chef's Specials**

Caramelised Pear and Beetroot Tart Tatin with Crumbled Goats Cheese  
and Red Onion Marmalade (v, nf) **12**

Cream Cheese and Jalapeño stuffed Chicken Breast, wrapped in Bacon, and served  
with Sweet Potato Wedges, Mange Tout and a rich Tomato  
and Basil Sauce (nf, gf, df) **15**

Oven roasted Duck breast with Caramelised Swede and Parsnips, Fondant Potato and a  
Juniper and Thyme Sauce (df, nf) **16**

Fresh Herb rubbed Lamb Rump, Creamed Parmesan Mash, Asparagus  
and a Red Wine and Port Reduction (nf) **17**

Pan fried Salmon Fillet with Lemon, Pea and Rocket Risotto and Herb Oil (nf, gf) **17**

Chorizo crusted fillet of Monkfish with a Spanish Bean and Tomato Stew  
and New Potatoes (nf, df) **17**

## **Steaks**

**PC** 10<sup>oz</sup> Rump (gf, nf, df) **14.5**

8<sup>oz</sup> Sirloin (gf, nf, df) **16**

12<sup>oz</sup> Rib Eye (gf, nf, df) **19**

8<sup>oz</sup> Fillet (gf, nf, df) **23**

*Served with baked Mushroom, oven Roasted Tomato, Watercress and hand cut Chips*

## **Steak Sauces**

Pepper, Diane, Wolds, Devils **2**

**PC** Gammon Steak, Chips, Peas, Pineapple and Fried Egg (gf, nf) **14**

Mixed Grill, Chips, Garden Peas, and Fried Egg (gf, nf) **18**

## **Sides**

Chips **2.5**

Mushrooms **2**

Onion Rings **2**

Side Salad **2.5**

Steak Medley (Grilled Mushroom, Tomato and Fried Onion Ring) **3**

Garlic Ciabatta **2**

gf – Gluten Free. v – Vegetarian. vg – Vegan. df – Dairy Free. nf – Nut Free  
Please ask for advice if you have any food allergies or food intolerances

## **Tuesday and Thursday Night is Steak Night!**

Choose from our fine 28 day aged Cumbrian Steaks, with selected extras as detailed below PLUS enjoy a small glass of our House Wine - on us!

### **'The Plain Jane'**

A Steak of your choice, served with Chips, Watercress and a Steak Medley

### **'The Ranch Steak'**

A Steak of your choice, served with Chips, Salad, two fried Eggs and fried Onions

### **'The Wolds Steak'**

A Steak of your choice, with melted Stilton, Butter glazed Greens, New Potatoes and a Cranberry Reduction

### **'The Louisiana Steak'**

A Steak of your choice with a Bourbon glazed Barbecue Sauce, Chips, Watercress, Onion Rings and Peas

### **'Deville'd Steak'**

A Steak of your choice, served with Chips, Watercress, Onion Rings and a Fiery Chilli Sauce

### **'The Healthy Option'**

Seared Steak of your choice, served with large mixed Salad with a Balsamic Dressing and a grilled Flat Mushroom

<b><i>Rump Steak</i></b> 10 <sup>oz</sup> - 14.5    12 <sup>oz</sup> - 16	<b><i>Sirloin Steak</i></b> 8 <sup>oz</sup> - 16    10oz - 17.5
<b><i>Rib Eye Steak</i></b> 8 <sup>oz</sup> - 15    12 <sup>oz</sup> - 19	<b><i>Fillet Steak</i></b> 8 <sup>oz</sup> - 23

Please ask for advice if you have any food allergies or food intolerances before ordering any of the above

## **Sunday Roasts**

***Served from 12.00pm – 4.00pm every Sunday.***

Choice of Roast Topside of Beef, Loin of Pork, Leg of Lamb or Turkey Crown

All served with Roast and Mashed Potatoes, homemade Yorkshire Pudding, Sage and Onion Stuffing, Cauliflower Cheese and a selection of Heritage Carrots, Broccoli, Roast Parsnips and Garden Peas served with a rich Home-made Gravy.

**12.5**

*The Plough Inn, Old Melton Road,  
Normanton on the Wolds, Nottingham, NG12 5NN*

*T: 0115 937 2401*

*e: [info@theploughatnormanton.co.uk](mailto:info@theploughatnormanton.co.uk)*

*w: [www.theploughatnormanton.co.uk](http://www.theploughatnormanton.co.uk)*