

Sunday Menu

Served from 12.00pm to 4.00pm

- *Steak Nights every Tuesday and Thursday*
 - *Fish Special 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

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

Goats Cheese, fresh Berries, Spinach and Walnut Salad with a Raspberry Vinaigrette (v, gf) **4.5**

Smoked Mackerel on Toast with Salted Cucumber and Horseradish (df, nf) **5**

Prawns in a Marie Rose sauce, served with Salad and Bread (nf) **5**

Duck Rillettes served with Watercress and Ciabatta Toast (nf) **6**

Mains

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

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

Creamy Wild Mushroom, Garlic and Tarragon Tagliatelle served with Garlic Bread (v, nf) **12**

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

Monkfish Curry, served with Turmeric Rice, Spinach and a Homemade Onion Bhaji (nf) **17**

(Back by popular demand!)

gf– Gluten Free. v – Vegetarian. df – Dairy Free. nf – Nut Free

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 Carrots, Broccoli, Roast Parsnips and Garden Peas served with a rich Home-made Gravy.

12.5

Steaks

All steaks are served with baked Mushroom, oven Roasted Tomato, watercress and hand cut Chips

10^{oz} Rump (gf, nf, df) **14.5**

8^{oz} Sirloin (gf, nf, df) **16**

12^{oz} Rib Eye (gf, nf, df) **19**

8^{oz} Fillet (gf, nf, df) **23**

Sauces...

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

Gammon Steak, Chips, Peas, Pineapple and Fried Egg (gf, nf) **13**

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 **3**

Garlic Ciabatta **2**

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Steak Night Menu. Only available on a Tuesday and Thursday

*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 Fries, Salad 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, Salad, Onion Rings and Peas

'Devilled Steak'

A Steak of your choice, served with Chips, Salad, 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

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