

The Hough Inn

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**

Deep Fried Brie topped with Cranberry Sauce and served with a Salad Garnish (v) **4.5**

Fig and Goats Cheese Tart with Rosemary Infused Balsamic Syrup (v, nf) **5**

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

Smoked Salmon with mixed Beetroot, Coriander Oil and Micro Herbs (gf, nf, df) **6.5**

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**

Spiced Ratatouille Penne Pasta with Basil (vg, nf, df) **11**

Puréed Pumpkin and Hazelnut Risotto with Blue Cheese and Thyme (v, gf) **12**

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

Pan Fried Fillet of Cod with Crab Crushed New Potatoes, Purple Sprouting Broccoli
and Sauce Grenoble (gf, nf, df) **17**

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

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

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

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**

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

Steak Sauces

Wolds Sauce - Creamy Mushroom, Stilton and Port

Pepper Sauce - Black Peppercorn and Red Wine

Diane Sauce - Creamy Mushroom, Onion and Brandy

Devil's Sauce - Worcester Sauce, Preserve, Tomatoes, White Wine Vinegar and Tabasco!

Sides

Chips **2.5**

Mushrooms **2**

Onion Rings **2**

Side Salad **2.5**

Steak Medley **3**

Garlic Ciabatta **2**

gf – Gluten Free. v – Vegetarian. vg – Vegan. - df – Dairy Free. nf – Nut Free

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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