

# *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**

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

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

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

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

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

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

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

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

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

## **Sunday Roasts**

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

## **Steaks**

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

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

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**

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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