

Sample Menu

The Plough Inn Sunday Lunch

Starters

Leek and potato soup served with hand cut bread*

Sardines pan fried in lemon and caper butter*

Chicken liver pate with toast & salad garnish*

Goats cheese and mixed pepper bruschetta

Your choice from the carvery:

Roast topside of 21 day aged prime **Norfolk beef**; prime **Norfolk turkey** crown or leg of succulent **Bawdeswell pork**
(all supplied by Clarke's award winning butchers of Hevingham)
with Yorkshire pudding, stuffing, roast potatoes, fresh vegetables & delicious gravy *

or from the kitchen:

Rump steak strips on a stir fry of noodles with chilli and teriyaki*

Pan fried fillet of hake served on a saute of new potatoes and Mediterranean vegetables*

Leek, mushroom and spinach tagliatelle (v)

Home made desserts

Apple & berry crumble

Toffee and walnut cheesecake

Bread & butter pudding

Key lime pie

Meringue with mixed berries and ice cream*

Ice cream*

One course: £10.95 Two courses: £15.95 Three courses: £19.95

Children aged 4-12: £7; £9.50; £12

* can be prepared gluten free – always be sure to tell us if you require gluten free as the chef may need to make adjustments to the dish
Our dishes are unsuitable for those with peanut, nut, sesame allergies as these are used in our kitchen