

Homemade crisps £1.85
Pistachios £2.50
Devils on Horseback £3.50
Italian Salami:
Felino, Soppressata,
Pezzente £3.95

The Plough at Bolnhurst

Telephone No. 01234 376274

Sample Seasonal Menu
Autumn

Marcona Almonds £2.95
Roast chorizo £3.95
Brindisa Spanish mix:
sweet pickled chillies, olives,
caper berries & pickled garlic
£3.95
For two to share choose 3
nibbles for £5.50

Ribollita (Tuscan bean soup) with marjoram and olive oil £5.25
Marinated herrings with sweet mustard and dill sauce and warm new potatoes £6.25
Portland crab with fresh potato gnocchi, chilli and lemon £8.50
Rabbit agnolotti with thyme, red wine sauce and aged parmesan £6.75
Terrine of Jambon persillé with pickled beetroot and parsley oil £5.95
Game terrine with trompette, pistachios and pear chutney £6.95

Red onion and Italian goat's cheese tart baked with roast local squash and marjoram £12.95
Pan fried skate wing with caper butter, spinach and mash potato £15.95
Roast seabass with chilli roast fennel, grilled new potatoes, red wine and thyme £18.95
Osso bucco ala Milanese (braised veal shanks with saffron risotto) £15.95
Roast Cardington free range chicken with Puy lentils, carrots, leeks and crisp pancetta £16.75
Roast Suffolk partridge with rosti potato, roast crown prince squash,
buttered spinach and thyme £16.95

Grilled Aberdeenshire steaks (dry aged for 28 days), roast mushrooms, hand-cut chips and béarnaise
Rib eye £18.50 Sirloin £19.95 Fillet £24.95 Côte de Boeuf £37.00 (for two people)

Simpler dishes

Langley Dexter beef burger with guacamole, chilli and chips £8.50
Gravad lax with sweet mustard and dill sauce and warm new potatoes £6.95
Deep fried fish in beer batter with hand cut chips, pease pudding and tartare sauce £12.95
Jimmy Butler's bangers and mash with Dijon mustard and onion sauce £11.50
Game pie with carrot and swede mash and roast potatoes (lunch time only) £11.50

Sides and salads

Hand cut chips £3.00 Mash potato £3.00 New potatoes £3.00
Roast courgettes £3.00 Spinach £3.00 Green Beans £3.00
Rocket, pine nut and parmesan salad £3.00/5.00
Tomato and red onion salad £3.00/£5.00

Puddings & sweet wines; cheese & port

Lemon tart with crème fraîche £5.95

Bolnhurst russet apple crumble with fresh egg custard £5.95 (10 mins)

Roast pear, cinnamon and honey sauce and vanilla ice cream £6.50

Caramel pannacotta with prunes in brandy £5.95

Sticky toffee pudding, toffee sauce and vanilla ice cream £5.95

Hot chocolate tart with orange compote £6.95

Homemade ice cream; vanilla, chocolate or pistachio £5.00

British & Irish cheese from Neal's Yard Dairy with oatmeal biscuits and quince jelly:

Gubbeen – wash rind cows milk cheese from Schull, Co. Cork

Montgomery cheddar – traditional unpasteurised cows milk from North Cadbury, Somerset

Colston Basset Stilton - traditional cows milk from Nottinghamshire £7.00

Italian cheese from Filippo Volpe, Bedford market with water biscuits and chestnut honey:

Alte Langa – soft cheese from cows, sheeps and goats milk from Alba, Piedmont

Taleggio – traditional soft cows milk cheese aged in caves from Valtaleggio, Lombardy

Gorgonzola Dolce – cows milk, Novara, Piedmont £7.00

French cheese from Premier Cheese with water biscuits and Confit de Vin d'Alsace Pinot Noir:

Fougeru la Cave – soft bloomy rind cows milk from Ile-de-France

Livarot – soft wash rind cows milk from Normandy

Pave Blesois – soft balanced goats cheese from the Loire £7.00

Wine with cheese

2005 Colome Estate Malbec, Argentina £5.00 (125ml)

2006 Botrytis Semillon, Peter Lehman £3.90 (75ml)

2003 Amarone Alpha Zeta, Veneto, Italy £39.00 (btl)

Port by the glass (75ml)

Warres, 1999 Late Bottled Vintage Port £4.50

Warres 'Otima' 10 Year Old Tawny Port £4.50

Croft Quinta da Roeda Vintage Port 1995 £5.00

Coffee- Musetti Paradiso with chocolate cookies

Cappuccino, regular or decaffeinated (free refills) £2.50

Espresso (free refills) £1.50

Homemade Chocolate truffles 50p each

Tea with chocolate cookies

English breakfast or Earl Grey, Camomile or peppermint £2.50

We use Fresh Organic milk produced locally at Crow Hill Farm, Ravensden