

Homemade crisps £1.85
Pistachios £2.50
Devils on Horseback £3.50
Chicken satay £3.95
Taramasalata with
crisp bread £3.95
Rosemary and garlic
focaccia loaf £4.50

The Plough

at Bolnhurst

Telephone No. 01234 376274

Sample Seasonal Menu Spring

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

Vegetable broth with marjoram and olive oil £4.25
Warm salad of roast butternut squash, honey, pousse and pumpkin seeds £5.95
Seafood risotto with dill and Sicilian olive oil £6.50
Chargrilled squid with rocket, lemon, chilli and coriander £7.25
Thurleigh asparagus with hollandaise £6.95
Grilled homemade black pudding with Montgomery cheddar hash and smoked bacon £6.50
Pan fried spring lamb sweetbreads with asparagus, broad beans and chervil £6.95
Shallot and girolle mushroom tart with thyme crème fraîche and swiss chard £12.95
Whole grilled lemon sole with capers and parsley, sprouting broccoli and Jersey Royal potatoes £16.50
Roast fillet of John Dory with Mediterranean vegetables, black olive puree and thyme £18.50
Slow cooked shoulder shank of Cornish lamb with chick pea puree, spinach, tomato and onion £15.95
Roast Goosnargh duck with fondant potato and confit of shallot and coriander £17.50
Denham Estate venison steak with potato, onion and bacon bake and red onion marmalade £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

Grilled goats cheese with chargrilled Mediterranean vegetables and pesto on ciabatta £6.95
Aberdeenshire rib eye steak sandwich and hand-cut chips £8.50
Jimmy Butler's free range bangers with colcannon and a sage and onion gravy £11.50
River Farm Smokery smoked salmon with capers parsley and lemon £7.50

Sides and salads

Hand cut chips £3.00 Jersey Royal new potatoes £3.95 Potato, onion and bacon bake £3.00
Roast butternut squash £3.00 Spinach £3.00 Sprouting broccoli £3.00 Green beans £3.00
Rocket, pine nut and parmesan salad £3.00/5.00
Mixed green salad with olive oil tarragon dressing £3.00

Puddings & sweet wines; cheese and port

Lemon tart with crème fraîche £5.95

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

Marinated pineapple with 5 spice ice cream £6.25

Caramelised apple tart & caramel ice cream (10 minutes) £6.50

Black forest gateaux with griottine cherries £6.95

Home made ice cream, vanilla, chocolate or caramel £5.00 (Vanilla ice cream with a splash of PX £6.50)

For a light sweet refreshing end to a meal try:

2006 Moscato D'Asti, Contero Strevi, Piedmont, Italy 5.5% alc £4.50 (175ml), £18.00 (btl)

Selection of British cheeses from Neal's Yard Dairy with oatmeal biscuits:

Tymsboro – unpasteurised goats milk from Timsbury, Bath

Kirkhams Lancashire – traditional unpasteurised cows milk from Goosnargh, Lancashire

Stichelton – organic cows milk from Welbeck, Nottinghamshire £7.00

Italian cheese from Filippo Volpe, Bedford market with oatmeal biscuits:

Salva Cremasca – crumbly, slightly tart, cows milk, Lombardy

Stracchino di Capra – soft goats cheese, aged for 40 days, Piedmont

Gorgonzola Piccante – Novara, Piedmont £7.00

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

Reblochon – soft, creamy cows milk from Haute Savoie

Brin d'Amour – soft bloomy ewes milk from Corsica

Fourme d'Ambert – mild, blue cows milk from Auvergne £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