

2 courses 22.95

3 courses 29.95

STARTERS

BATTERED SOMERSET BRIE

with cranberry chutney 8.75

SMOKED SALMON & PRAWN COCKTAIL

with bloody mary sauce 9.45

SMASHED OVEN ROASTED BRUSSELS

with bacon lardons & stilton 7.95

STILTON MUSHROOMS

with warm ciabatta 8.25

STICKY MAPLE PIGS IN BLANKETS

with toasted crumbled walnuts 8.25

BUTTERMILK CHICKEN STRIPS

coated in franks hot | bourbon bbq | pir piri marinade 9.45

DUCK LIVER PATE

with bucks fizz chutney & toasted ciabatta fingers 9.25

HAM HOCK BUBBLE

with a fried egg 8.25

MAINS

THE PLUME'S BURGER

6oz beef burger or buttermilk fried chicken thighs, served with smoky bacon & cheddar cheese in a brioche bun with skin on chips & a fresh salad garnish 16.95

HAM, EGG & CHIPS

honey roast ham, fried eggs, skin on chips & peas 14.95

HUNTERS CHICKEN THIGHS

with cajun fries & fresh salad 16.95

FISH OF THE DAY

coated in our very own ale batter with skin on chips, mushy peas, homemade tartare sauce & a chip shop wally! 18.95

WHOLETAIL BREADED SCAMPI

with skin on chips, homemade tartare sauce & mixed salad 15.95

BANGERS & MASH

3 Cumberland sausages, creamy sweet potato mash, peas & red wine gravy 15.95

HAM HOCK & PEA LINGUINE

in hot honey & chilli oil 16.45

THE PLUME'S HOMEMADE STEAK & ALE PIE

slow-braised beef baked in shortcrust pastry, served with mustard mash, seasonal vegetables & red wine gravy 18.95

HERB CRUSTED COD

with pancetta, spinach & potato in a creamy sauce 18.95

SURF & TURF

8oz sirloin steak & tiger prawns with a corn & potato chowder 32.95

TRADITIONAL TURKEY ROAST

served with rosemary & garlic roast potatoes, seasonal vegetables, a Yorkshire pudding, pigs in blankets, sausage stuffing & red wine gravy (please ask your server if you would like your gravy in a separate jug) 19.45

