The Plough Inn

Stoke Lacy, Bromyard, Herefordshire, HR7 4HG.

Country Pub and Restaurant



Sunday Lunch Menu

Welcome to Our Restaurant

We are a family run business that takes pride in what we serve. Everything is cooked freshly, and we try to use local produce from within the three counties.

We have several rooms where you can enjoy a range of foods from our extensive menu as well as specials boards for daily meal options.

Our restaurant and lounge seat just over 30 people each, with an open log fire in the lounge. Our Bar seats 20 people dining, with a further cosy seating area and wood burner.

Our Garden / Function room seats up

to 100 people for formal occasions and 250 people standing / buffet. The Conservatory / Games room in which contains a pool table and dart board. The Conservatory looks on to the Patio area and beyond that our secluded garden which is also accessed via the bar.

We hope you enjoy your meal today and look forward to seeing you again. From Simon, Nardia and their team.

Please remain seated until the waiting staff show you to the carvery.

For people that need help carrying plates or would prefer your meal to be served to your table, please ask the waiting staff or chef for help.

For vegetarian meals and meals other than carvery, please allow 20 minutes as these meals are cooked to order.

If you would like something that does not appear on the menu, we will try our best to accommodate you.

<u>FOOD ALLERGY NOTICE:</u> If you have any dietary requirements or allergies, please let the waiting staff know. Due to the nature of our business, we cannot guarantee the food prepared on these premises is free from all allergenic ingredients.

Please see our website www.ploughinnstokelacy.co.uk or email us on ploughinnstokelacy@gmail.com or call us on 01885 490658 for any bookings or queries.

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Creamy Tomato and Basil Soup Served with Bread and Butter (V) (G)	£5.75
Classic Prawn Cocktail (G)	£7.50
Home Made Breaded Brie Wedges Served with Cranberry Sauce (V)	£7.50
Tiger Prawns in Sweet Chilli & Lime Sauce (G) Served with Bread & Butter	£9.95
Cajun Chicken Battered Strips Served with Chilli Sauce	£7.50
Creamy Garlic Mushrooms (G) (V) Fresh Mushrooms in a Creamy Wine and Garlic Sauce Served with Bread & Butter	£7.50
Chicken Bacon and Brie Salad (G)	£7.95
Garlic Baguette (V)	£4.50
Garlic Baguette with Cheese (V)	£5.50

MAIN COURSE - CARVERY

Please See Our Black Board for Today's Specials

Roast Topside of Beef, Loin of Pork, Turkey Crown

Adult £17.50 Child (Under 12s) £10.50 Small Adult £14.50 All served with Roast Potatoes, Yorkshire Pudding, Gravy, and a Choice of Vegetables.

MAIN COURSE

Vegetarian and Cheddar Wellington with Cider Sauce (V)	£15.50
Fish and Chips	£16.95
Steak and Ale Pie	£16.95
Meat Free Sunday Lunch with all the Trimmings (V)	£9.95

DESSERTS £6.95

Please See Our Dessert Board for Today's Choice

SUNDAES £7.95

Classic Banana Split Whole Banana with Strawberry, Chocolate & Vanilla Ice Cream, Topped with Fresh Whipped Cream

Banoffee Sundae Layers of Toffee Sauce and Toffee Ice Cream with Crumbled Honeycomb and Banana, Topped with Fresh Whipped Cream

Chocolate Fudge Sundae Layers of Warm Fudge Cake and Chocolate and Vanilla Ice Cream with Hot Chocolate Sauce, Topped with Fresh Whipped Cream

ICE CREAM £5.50 For 3 Scoops

Vanilla Bean, Belgium Chocolate, Summer Strawberry, Salted Caramel, Mint Choc Chip, Rum and Raisin, Toffee and Raspberry Ripple

SORBETS £6.50 For 3 Scoops

Lemon, Blackcurrant, Raspberry and Mango

CHEESE BOARD £10.00

Three Cheeses: Cheddar, Shopshire Blue & Brie served with Biscuits, Pickle, Grapes and Apple

HOT DRINKS

Americano Coffee and Decaffeinated	£3.50	Cappuccino Frothy Coffee	£4.50
Black Coffee with Optional Milk or Cream		Cafe Latte Milky and Slightly Mild Coffee	£4.50
Single Espresso	£3.50	Moccasin Milky Coffee and Hot Chocolate Mix	£4.50
Single Shot (Milk Free) Coffee, an Intense Taste	9	Vanilla Iced Espresso	£7.95
Double Espresso	£4.50	Classic Dairy Vanilla Ice Cream with a Shot of	
Hot Chocolate	£3.50	Espresso Coffee Topped with a Chocolate Flake	
The Full Works Hot Chocolate	£6.95	Floater Coffee	£4.50
Hot chocolate with Marshmallows, Cream,		Fresh Cream Floating on Americano Coffee	
Chocolate Sauce and a Flake		Floater Coffee with Liqueur	£7.95
Tea	£3.50	Italian Amaretto, French Brandy, Calypso Tia	
Earl Grey, Camomile, Peppermint and more		Maria, Irish Whisky, Russian Vodka, Jamaican R	um

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	Stoke Lacy F	Promyard He	ere Fentiman ş Şiparkling Raspberry 275ml	£3.50
Carling (4% abv)			Fautimena Dasa Lamanada 27Fml	£3.50
Carring (4% abv)	Half Pint Co	untigy bub an	d Rentinianstvictorian Lemonade 275ml	£3.50
Coors Light (4% abv)	Pint	£4.50	J20 Orange and Passion fruit 275ml	£3.95
	Half Pint	£2.25	J2O Apple and Raspberry 275ml	£3.95
Robinsons Flagon Cider (4.5	5% abv)		J2O Apple and Mango 275ml Bottled Still Water 330ml	£3.95
	Pint	£4.60	Bottled Still Water 330ml Bottled Sparkling Water 330ml	£2.50 £2.50
	Half Pint	£2.30	Britvic Ginger Ale 200ml	£2.95
Stowford Press (4% abv)	Pint	£4.50	Britvic Tonic 200ml	£2.95
KnightJar (4.6% abv)	Half Pint Pint	£2.25 £4.60	Britvic Low Calorie Tonic 200ml	£2.95
Kiligilidai (4.0% abv)	Half Pint	£2.30	Britvic Orange Juice 200ml	£2.95
Wye Valley Butty Bach (4.5°		£4.60	Britvic Bitter Lemon 200ml	£2.95
Trye rancy bacty bach (115	Half Pint	£2.30	Fever Tree Tonic 200ml	£3.50
Wye Valley HPA (4% abv)	Pint	£4.50	Fever Tree Low Cal Tonic 200ml	£3.50
, , , , , ,	Half Pint	£2.25	Fever Tree Mediterranean Tonic 200ml	£3.50
Wye Valley Bitter (3.7% ab	v) Pint	£4.40	<u>WINE</u>	
	Half Pint	£2.20	House Wines Red, White and Rose	
<u>BOTTLED</u>	<u>LARGER</u>		Sold by the Bottle £19.99	_
Corona 330ml		£3.95	House Wines Red, White and Rose by the Glas	
Peroni 330ml		£3.95	125ml	£4.60
Budweiser 300ml		£3.95	175ml	£5.75
Sam Miguel 660ml		£6.50	250ml	£7.50
<u>BOTTLEI</u>	<u>CIDER</u>		PROSECCO – Sold by the Bottle Only	
Bulmer Original 500ml		£5.50	Vino Spumante 20cl	£7.95
Bulmer Crushed Red Berries		£5.50	Vino Spumante Rose 20cl	£7.95
Koppaberg Strawberry and		£5.95	FOR FULL WINE LIST PLEASE ASK	<u>S</u>
<u>SPIRIT</u>			<u>GIN 25ML</u>	
Jack Daniels, Southern Com	fort, Jameson	£4.50	Alfred Button and Sons Lemon Sherbet Gin Lic	
Baileys, Pimm's (50ml)		£4.50		£4.50
Malibu, Dark Rum, Spiced R			Alfred Button and Sons Rhubarb and Rosehip	
Tequila, Jagermeister, Bran Grouse, Bacardi, Sambuca,			Liqueur Alfred Button and Sons Blackberry and Raspbo	£4.50
Martini(50ml), Cinzano(50n		£4.00	Liqueur	£4.50
Apple Sourz	")	£2.50	Whitley Neill Raspberry Gin	£4.50
LIQUEUI	2 25MI		Whitley Neill Blood Orange Gin	£4.50
Cointreau <u>LIQUEU</u>	X ZJIVIL	£4.50	Whitley Neill Parma Violet Gin	£4.50
Grand Marnier		£4.50	Whitley Neill Dry Gin	£4.50
Benedictine		£4.50	Whitley Neill Watermelon and kiwi Gin	£4.50
Drambuie		£4.50	Edinburgh Gin Elderflower Liqueur	£4.50
Tia Maria		£4.50	Edinburgh Gin Rhubarb and Ginger Liqueur	£4.50
Disaronno		£4.50	Slingsby Rhubarb	£4.75
Stones Ginger Wine (50ml)		£4.50	Hendrick's Gin	£4.50
ALCOHOL FREE /	LOW ALCOHO	<u>L</u>	Gordons Dry Gin Gordons Pink Gin	£4.00 £4.00
Becks Blue (alcohol free) 27	'5ml	£3.95	Gordons Sicilian Lemon Gin	£4.50
Stowford LA cider (0.5% vo	l) 500ml	£5.00	Bombay Sapphire Dry Gin	£4.50
			Chase Pink Grapefruit and Pomelo Gin	£5.75
SOFT D	RINKS		Chase Rhubarb and Bramley Apple Gin	£5.75
Coca, Cola 330ml	<u> </u>	£3.50	Chase GB Gin	
Diet Coca. Cola 330ml		£3.50	BRANDY'S 25ML	
Draught Coca. Cola Pint	:	£3.50	Courvoisier	£4.50
Half	Pint	£1.75	Martell	£4.50
Draught Schweppes Lemona			<u>PORTS</u> 50ML	
Pint	•	£3.50	Taylor's LBV Port 2014 Taylors	£
	Pint	£1.75	Taylor's LBV Port 2016 Taylors	£
Draught Diet Coca. Cola Pin		£3.50	Fine Ruby Port(50ml)	£
Fresh Orange Juice and Len	Pint	£1.75	SHERRY 50ML	
Pint		£3.80	Tio Pepe	£4.00
	Pint	£1.75	Croft Original	£4.00
Fresh Orange Juice Pint		£4.00	Croft Particular	£4.00
	Pint	£2.00	Harveys Bristol Cream	£4.00
Appletiser 275ml		£3.50	<u>MALT WHISKEYS</u> 25ML	
Elderflower 275ml		£3.50	The Glenlivet	£
Fentimans Ginger Beer 275	ml	£3.50	Glenfiddich	£