



THE PLOUGH

Menu



THE PLOUGH INN

STOKE LACY



Welcome to Our Restaurant!

FOOD ALLERGY NOTICE

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.

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 contains a pool table and dart board. This room looks out 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.

The Plough Inn prides itself on providing a traditional Sunday Carvery Lunch. Served between 12pm – 2:30pm. Booking is advisable.

For more information and sample menu please ask at the bar or see our website.

Prices from £18.95 adults, £10.50 children under 12yrs & £15.50 small adults.

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

THE PLOUGH INN

STOKE LACY

SHARING PLATTERS

Nachos for Two (V) Tortilla Crisps with Salsa, Melted Cheese, Sour Cream and Guacamole	£13.95
Plough Platter for Two Homemade Breaded Brie Wedges, Garlic Mushrooms and Cajun Chicken Battered Strips Served with Chilli Sauce and Cranberry Sauce	£19.95
Dipping Bread for Two (V) Crusty Bread Served with Balsamic Vinegar, Olive Oil, Garlic Butter, and Rosemary Butter	£10.95
Melting Camembert Cheese Board for Two (V) Whole Baked Camembert, Served with Red Onion Chutney and a Baked Baguette	£14.95



STARTERS

Tiger Prawns in Sweet Chilli & Lime Sauce Served with a Salad Garnish, Bread and Butter <small>(GF Without Bread)</small>	£9.95
Chicken Liver Pate Served with Red Onion Chutney & Toast <small>(GF Without Bread)</small>	£7.95
Italian Bruschetta (V) Served with a Balsamic Glaze	£6.95
Garlic Baguette (V)	£4.50
Cheesy Garlic Baguette (V) Topped with Gooney Melted Cheddar	£5.95
Smoked Salmon Salad (GF)	£8.50
Classic Prawn Cocktail Served on a Salad Garnish with Bread and Butter <small>(GF Without Bread)</small>	£7.95
Cajun Chicken Battered Strips Served with Chilli Sauce	£7.95
Crispy Coated Black Pudding Fritters Topped with a Poached Egg	£7.50
Breaded Brie Wedges (V) Served with Cranberry Sauce	£7.95
Creamy Garlic Mushrooms (V) Fresh Mushrooms Cooked to Perfection in a Creamy Wine and Garlic Sauce Served with Bread and Butter <small>(GF Without Bread)</small>	£7.95
Chicken, Bacon, and Brie Salad (GF)	£8.50



All of our dishes are homemade by our chef & owner Simon.
GF – Gluten Free V – Vegetarian

THE PLOUGH INN

STOKE LACY

MAIN COURSES

Please See Our Black Boards for Today's Specials

Pan-seared Chicken Breast (GF) Stuffed with Ratatouille, Coated with Creamy White Wine Sauce	£18.95
Hunters Chicken (GF) Stuffed with Mature Cheddar Cheese, Wrapped in Bacon, Topped with Barbecue Sauce	£17.95
Sautéed Vegetable Stroganoff (V) Served with Boiled Rice or Home-made Chips or both	£14.95
Pan Roasted Pork Tenderloin (GF) Stuffed with Apple & Shropshire Blue Cheese, Covered with Cider & Leak Sauce	£18.95
The Plough Beef Fillet (GF) Stuffed with Stilton, Wrapped in Bacon, with Port and Red Wine Sauce	£39.00
Steak and Ale Pie In Short Crust Pastry with a Pot of Gravy on the Side	£17.95
Vegetable Stir Fry (V) Served with Rice or Home-made Chips or Both	£14.95
Add Chicken to Your Stir Fry	£17.95
Classic Haddock Fish and Chips Served with Garden Peas or Mushy Peas & Homemade Chips	£17.50

Our Mains are served with a Choice of Vegetables or Salad and Homemade Chips or New Potatoes unless otherwise stated.



THE PLOUGH BURGERS

8oz Succulent Smashed Steak Burger Topped with the Choice of Mature Cheddar, Brie, or Shropshire Blue Cheese Served on a Toasted Brioche Bun with Marie Rose Sauce, Tomato, Gherkin, Onion, Lettuce & Bacon, Served with Homemade Chips	£17.50
Upgrade to a 16oz Burger	£25.00
The Barbecue Pulled Pork Topped Beef Steak Burger Served on a Toasted Brioche Bun with Barbeque Sauce, Tomato, Gherkin, Onion, Lettuce & Bacon, Served with Homemade Chips	£19.95
Breaded Chicken Breast Burger (Add Bacon for £1.50) Served on a Toasted Brioche Bun with Garlic Mayonnaise Sauce, Tomato, Onion & Lettuce Topped with Mature Melting Cheddar Cheese, Served with Homemade Chips	£15.95
Crispy Battered Halloumi and Sautéed Mushroom Burger (V) Served on a Toasted Brioche Bun with Cajun Mayonnaise, Tomato, Lettuce & Sauteed Mushrooms, Served with Homemade Chips	£14.95



All of our dishes are homemade by our chef & owner Simon.

GF – Gluten Free V – Vegetarian

THE PLOUGH INN

STOKE LACY

STEAKS FROM OUR CHARGRILL

8oz Fillet (GF)	£35.00
8oz Sirloin (GF)	£24.95
10oz Rib-Eye (GF)	£27.50
10oz Rump (GF)	£23.95
16oz Rump (GF)	£36.00

All the above Steaks are served with Sautéed Mushrooms and Onions, Salad, or Vegetables and Home-made Chips or New Potatoes.
All of our meat is supplied by Andrew Francis Butchers.



EXTRAS

Battered Onion Rings (V)	£3.00
Brandy and Pepper Sauce (V) (GF)	£3.00
Mushroom and Garlic Sauce(V) (GF)	£3.00
Port and Red Wine Sauce (V) (GF)	£3.00
Shropshire Blue Sauce (V) (GF)	£3.00
Fries with Parmesan & Truffle Oil (V) (GF)	£5.95



Thank you for dining at The Plough Inn, Stoke Lacy and supporting our small family run business!

We hope you enjoyed your time with us, and we are looking forward to seeing you again soon. Please do not hesitate to see our website, call or email us for any bookings or enquiries.

To keep up to date with our restaurant, we regularly post updates on are Facebook & Instagram Page.

Email: ploughinnstokelacy@gmail.com

Website: www.ploughinnstokelacy.co.uk

Telephone: 01885 490658



All of our dishes are homemade by our chef & owner Simon.
GF – Gluten Free V – Vegetarian

THE PLOUGH INN

STOKE LACY

DESSERTS

See our Dessert Board for Today's Choice from £7.50

SUNDAES - £8.50

Classic Banana Split

Whole Banana with Strawberry, Chocolate and 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

BENNETTS ICE CREAMS - £6.50 3 scoops

Vanilla Bean

£5.50 2 scoops

Salted Caramel

£3.50 1 scoop

Mint Choc Chip

Rum and Raisin

Belgium Chocolate

Summer Strawberry

Toffee Crunch

Raspberry Ripple

SORBETS - £7.50 3 scoops

Lemon

£6.50 2 scoops

Blackcurrant

£4.50 1 scoop

Mango

Raspberry

CHEESE BOARD - £10.00

Three cheeses served with Biscuits, Pickle, Grapes, and Apple



HOT DRINKS

Vanilla Iced Espresso

£7.95

Classic Dairy Vanilla Ice Cream with a Shot of Espresso Coffee Topped with a Chocolate Flake

Americano Coffee and Decaffeinated

£3.50

Black Coffee with Optional Milk or Cream

Single Espresso

£3.50

Single Shot (Milk Free) Coffee, an Intense Taste

Double Espresso

£4.50

Hot Chocolate

£3.50

The Full Works Hot Chocolate

£6.95

Hot Chocolate with Marshmallows, Cream, Chocolate Sauce and a Flake

Tea

£3.50

Earl Grey, Lady Grey, Echinacea and Raspberry, Camomile, Camomile & Orange, Peppermint, Wild Raspberry with a Hint of Rose, Green Tea, Lemon Green Tea, Red Berries

Floater Coffee

£4.50

Fresh Cream Floating on Americano Coffee

Floater Coffee with Liqueur

£7.95

Italian Amaretto, French Brandy, Calypso Tia Maria, Irish Whisky, Russian Vodka, Jamaican Rum



All of our dishes are homemade by our chef & owner Simon.