Starters

Valentines at The Plough

Main course

Mini seafood platter

Hot smoked salmon, prawn Marie rose, smoked haddock and salmon fishcake & tempura king prawns served with salad garnish - £7.95

Confit of duck leg
In a red cherry sauce - £6.95

Poached asparagus spears

Asparagus wrapped in Palma ham served with a free range poached egg, hollandaise sauce and parmesan shavings - £5.95

Stuffed baked mushrooms

Grilled field mushrooms stuffed with cream cheese and parmesan in a panko breadcrumb crust served on a rocket salad with creamy garlic dressing - £5.25

Seared scallops

Seared scallops on pan fried black pudding with crispy pancetta served with pea puree and balsamic glaze - £7.25

Spring lamb

Noisettes of spring lamb wrapped in smoked bacon served with dauphinoise potatoes and seasonal vegetables with a redcurrant jus - £18.50

Seafood linguine

Linguine pasta with Lobster, king prawns, mussels, squid and salmon in a seafood bisque sauce - £19.95

Duo of fish

Pan fried fillets of fresh seabass and salmon on fondant potato served with a vegetable medley and lemon, prawn and parsley butter - £15.95

Highland chicken

Chicken breast wrapped in bacon stuffed with haggis served with champ potato and vegetables in a peppercorn sauce - £14.95

Surf & turf

Prime Northumbria fillet steak with sautéed king prawns in garlic red wine jus served with hand cut chips and salad garnish - £24.95

Desserts

Assiette of chocolate

Rich chocolate mousse, homemade profiteroles, mini death by chocolate gateaux and double chocolate ice cream - £8.95 (to share)

Homemade cheesecake
Lemon & lime cheesecake and fresh cream - £5.25

Eton mess

Crushed meringue mixed with strawberry's and fresh cream - £5.25

Sticky Toffee Pudding

Homemade sticky toffee pudding served with hot toffee sauce and vanilla ice cream - £5.25

Selection of ice cream 3 scoops of your choice - £4.50

Cheese Board
a selection of cheese served with crackers
and chutney - £7.50

