

ALL DAY MENU

STARTERS & SHARERS

Classic Prawn Cocktail 9.1
Large king prawns, shredded ice-berg lettuce and a zingy Marie Rose sauce. Served with buttered brown bread. Gf bread available

Crispy Chicken Goujons 8.3 14.1
Fillet strips, lightly battered & served with a fresh salad and your choice of dipping sauce - BBQ, Sweet Chilli or Garlic Mayo (Starter or as Main with salad & fries)

Salt n Pepper Monkfish 9.9 17.8
Lightly battered succulent monk seasoned with salt n pepper and fried with delicious aromatics served with Asian curry sauce. (Starter or as Main with with rice)

Home-made Soup 5
Seasonal soup of the day, served with warm crusty bread

Nachos Platter 7 11
Corn tortilla chips with melted cheese, topped with tomato salsa, sour cream & guacamole. With / without jalapeños

Add home-made Beef Chilli 1.8 2.9

Gf V Vegan Bean Chilli topped with Vegan "Cheese" 6.3 9.7

Gf Chef's own Chicken Liver Pâté 9.1
Home-made with a splash of brandy & a touch of cream, served with oatcakes or toast & rich onion chutney. Gf bread/oatcakes available

V Garlic Mushroom Crostini 8.2
Sliced mushrooms cooked in a creamy peppercorn and garlic sauce & served atop a traditional crisp bread

King Prawns Pil Pil 9.9
Take yourself to Spain and delight in succulent gambas sizzling in olive oil, infused with garlic and chilli served with dunking crusty bread

Haggis Bon Bons 8.5
"Great Chieftan oh the Puddin Race", hand rolled balls crusted with oats, with whisky & mustard mayo or garlic mayo dip

Starter Main

SALADS & PASTA

Gf The Plough Salad "Bar"
Understated simplicity but a firm favourite. A fresh and vitamin packed salad paired with your choice from below and served with fries or boiled tatties (upgrade to skinny or sweet potato fries for 1.7):

Chargrilled Chicken Breast & Avocado 15.2

Roast beef, chicken or gammon (or a combo?) 14.5

Caesar Salad 12
Romaine or Cos lettuce, croutons [or without], smoked crispy bacon, parmesan, anchovies [or without], Caesar dressing
• Add Chargrilled Chicken 4

Mac & Cheese 12.9
Macaroni pasta cooked in a rich cheese sauce and finished under the grill for a fine glaze. Served with a side of fries or upgrade to skinny or sweet potato fries for 1.7

Pasta Dish of the Day Please ask
Your server will be pleased to let you know today's special and price

Home-made Lasagne 16.5
Forget microwave ready meals, this is the real deal with layers of pasta, mince ragu, béchamel and topped with cheese. Accompanied with a side of salad, garlic ciabatta, and fries (upgrade to skinny or sweet potato fries for 1.7)

FROM THE SEA

Gf Fresh North Sea Haddock 17.5
A classic - choose between breaded or battered. Served with your choice of fries or tatties, peas/mushy peas or side salad & our own tartare sauce. Trade up to skinny or sweet potato fries for 1.7

Baked Haddock Mornay 17.5
Gently cooked haddock with creamy cheddar cheese sauce & served with your choice of tatties or fries or rice & seasonal vegetables

King Prawn Cruden Bay 16.9
Succulent prawns cooked in a sublime lightly curried cream and mango sauce. Served with nan bread and your choice of rice or fries (or half/half)

Breaded Wholetail Scampi 16.4
Served with our own tartare sauce, your choice of chips, peas/mushy peas & side salad. Trade up to skinny or sweet potato fries for 1.7

LOW CARB Pan Seared Fillet of Salmon 16.8
Super healthy & tasty. Served with a sublime pesto and lemon cream sauce (optional) and your choice of tatties or fries & a selection of seasonal vegetables or salad
• Please allow additional time for service as cooked from fresh



(Smaller portions available on selected items at £1.50 discount)
Please note we are unable to split tables and offer separate bills, apologies.
Allergen information available on request. Some dishes may contain traces of nuts.
We believe exceptional service should come as standard & don't charge a fixed service charge.
All tips, however, are shared equally among our staff.
V = vegetarian option available Gf = gluten free option available

FROM THE GRILL

Ploughman Classic Burgers

Our burgers are served on a toasted brioche bun, fresh sliced tomato, crispy lettuce & home-made coleslaw & fries (upgrade to skinny or sweet potato fries for 1.7)

6oz Beef Steak 15.1

V **Vegan & Veg "Burger"** 12.6
Topped with Vegan "Cheese"

LOW CARB **"De constructed"** As above
Like it low carb without the bun? Try it "deconstructed" with super healthy avocado slices replacing the bun

Chicken Breast - Chargrilled or Battered? 15.1
Smother it with a creamy pepper sauce for 3

Load up with Toppings:

Cheddar / Bacon / Fried Onions / Fried Egg for 1.6 each
Beef Chilli / Blue Cheese / Haggis / Vegan Bean Chill for 2 each

Sizzling Fajitas 17.4 14.3

Tender sliced beef or chicken breast (or indeed a combo) or mixed veg, seasoned with Tex-Mex spices and cooked with onions & bell peppers and presented on a sizzling skillet. Accompanied with flour tortillas, guacamole, sour cream, grated cheddar & tomato salsa. (Beef/Chicken/Combo or Mixed Veg)

• Add succulent King Prawns 5

Liver, Bacon & Onions 16.2

You may not get it at home.... Succulent ox liver cooked "just right" served with bacon, onions and your choice of tatties or fries & seasonal vegetables

LOW CARB **Ribeye Steak 8oz** 29.1

Locally sourced & cooked just how you like it. Served with a choice of chips or tatties, battered onion rings, mushrooms & tomato. Served on a sizzling hot plate (or not if you prefer).

Trade up to skinny or sweet potato fries for 1.7 and add a sauce: Homemade peppercorn / blue-cheese for 3

• The sizzling plate isn't recommended for blue or rare

Gf **10oz Chargrilled Gammon Steak & Pineapple** 17.2

A true pub classic, served with your choice of tatties or fries & seasonal vegetables or peas/mushy peas. Pineapple too sweet? Try a fried egg

NEW **Chilli Beef Taco** 14.9

A traditional soft flour tortilla made into a crispy basket and filled with our comfortingly warm beef chilli. Topped with sour cream, served with salad & rice

• Go full Mexican & add cheese, tomato salsa & guacamole all for 1.9. With / without jalapeños?

CLASSICS

Chicken Cranachan 18.3

A savoury take of the famous Scottish sweet: plump chicken breasts in a creamy whisky infused mushroom sauce, topped with oatmeal and cheese & finished under the grill. Sublime.

• Add our special black pudding and indulge! 2.1

Homemade Steak Pie 15.8

Containing only the finest Scottish Beef our steak is slowly cooked and the juices are then used to make the delicious rich gravy before being topped with golden Puff Pastry. Served with your choice of fries or tatties & seasonal vegetables.

Roast of the Day 17.4

A Ploughman staple of a carefully roasted meat joint served carved with lashings of gravy. Complete with tatties (or fries) of your choice, mixed seasonal veg and skirlie - to help soak up the gravy. And, of course, a Yorkie is served with beef!

The Plough Curry of the Day 16.1

Just ask your server for today's choice of protein (lamb, beef, chicken, prawn or fish) and the style of curry. Served with rice, naan, mango chutney & popadom! Like it hotter? Ask your server and our chefs will oblige.

V **Butternut Squash Curry with Spinach** 13.9

A delicious curry which is rich, tangy, and nicely spiced. It is also filled with tomatoes, chickpeas & butterbeans and is a winner for meat-lovers too. Served with rice, naan and mango chutney.

Chicken Maryland 16.9

Originating in the USA state of Maryland this is the Scottish take you may remember from your younger days: Supreme of chicken coated in breadcrumbs & served with banana fritter, pineapple, bacon, tomato, side salad & fries. Upgrade to skinny or sweet potato fries 1.7

Mince n Tatties 12.8

The Scottish staple: Finest steak mince and homemade skirlie served with your choice of tatties or fries & seasonal vegetables

NEW **Beef Olives** 16.7

Not an olive in sight, our beef olive parcels are made with flattened slices of quality topside of beef, wrapped around a mealie/oatmeal stuffing which is slowly braised and served with a rich onion gravy and seasonal vegetables. Served with your choice of tatties (has to be mash!) or fries

SIDES

V **Side salad with a French dressing (optional)** 4

V **Halloumi Fries** 6.1

V **Fresh garlic ciabatta** 4
• Add melted cheddar 1

V **Sweet potato fries** 5

V **Creamy Peppercorn Sauce** .. 3

V **Skinny fries** 5
Why not upgrade & try with a topping of parmesan & truffle flavour oil for 1.9

V **French fries** 4

V **Peas or mushy peas** 3.8

Sauces & Extras 1.7
Cheddar / Truffle flavour oil & parmesan / Baked beans / Jalapenos / House slaw

V Gf **Large battered onion rings** ... 4.8

Please ask for Dessert Menu for puddings, cheese, teas and coffees

(Smaller portions available on selected items at £1.50 discount)

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EST. 1962
THE PLOUGHMAN
PETERCULTER

