the PLOUGH
ELSTREE VILLAGE

LUNCH MENU

Two Courses 24.00 | **Three Courses** 28.00

Seasonal favourites, lighter lunches, & Plough classics
Served Monday to Friday from 12 pm to 4 pm.

STARTERS

Apricot & Turkey Scotch Egg
Served with piccalilli & wild rocket salad

Padron Peppers
Sea salt, lime & smoked paprika (ve, gfm)

Salmon & Dill Fishcakes
Served with tartare sauce & grilled lemon

Homemade Celeriac & Truffle Soup
With clementine & rosemary butter & artisan bread (vg, gfm)

MAINS

Sausage & Mash
Chicken & chili sausages with creamy mashed potato, grilled cabbage & gravy

Beef & Ale Pie
Served with grilled cabbage, creamy mash, & homemade rich gravy

Burrata & Charred Vegetables
Grilled aubergine, courgette, pepper, red lentils & wild rocket salad with lemon dressing (vg)

Tuna Nicoise Salad
Grilled tuna steak, baby gem lettuce, olives, soft-boiled egg & new potatoes

Cider Battered Tilapia
Served with tartar sauce, mushy peas, triple cooked chips & grilled lemon (gf)

Veggie Burger
Served with burger sauce, lettuce, gherkins, Applewood cheese & fries (ve)

DESSERTS

Apricot & Pear Crumble
Served with vanilla gelato or custard

Sticky Toffee Pudding
With salted caramel sauce & vanilla gelato

Treacle Tart
Served with fresh mint & strawberries

Artisan Cheese
Ask your server to see our full selection

LUNCHTIME SANDWICHES

All our sandwiches are served with crisps and toasted artisan bread.

Add Fries (gf) + 5.50
Add Mug of Celeriac & Truffle Soup + 4.50

The Halloumi Stack
Grilled halloumi with hummus, peppers, aubergine, & courgette (vg) - £14.00

Chimichurri Steak Stack
Sliced rump steak, wild rocket & homemade chimichuri sauce - £16.00

Chicken & Chilli Sausage Sandwich
Served with ale onions & wild rocket - £14.00

Crispy Tilapia Sandwich
Cider battered tilapia served with lettuce & tartar sauce - £15.00

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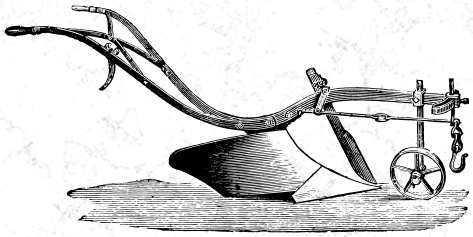
The best pubs have never been just about food and drink, they're about people

At The Plough, we've created a place where great hospitality comes first. Somewhere to gather with family, celebrate with friends, catch up over lunch or settle in for a Sunday roast that lingers long into the afternoon.

Our menus celebrate quality British ingredients, seasonal flavours and classic dishes, prepared with care and served without pretence. We believe good food doesn't need to be complicated—it simply needs to be made well.

As a proudly independent, family-run pub, we're passionate about creating experiences that feel genuine. Every warm welcome, every perfectly poured pint and every plate leaving our kitchen reflects the pride our team takes in what we do.

We're delighted you've chosen to spend your time with us.



On Sundays We Roast

Every Sunday, our chefs serve up a generous selection of slow cooked roast meats, carved fresh to order, alongside all the trimmings and plant-based alternatives. A great British Sunday tradition, and one we take seriously.

Keep Up To Date

Website
www.theploughelstree.co.uk
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@theploughelstree
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AIM PUBS

Independent & Family Run Hospitality

www.aimpubs.co.uk

VG - Vegetarian | VE- Vegan | GF - Gluten Free | GFM - Gluten Free Modifiable

Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide

We can serve pizzas with bases made without gluten, we can also substitute pasta dishes with pasta made without gluten,. Where applicable these dishes are made without gluten but may contain trace elements as our kitchen is not certified a gluten free zone

JOIN THE CLUB

Sign up to our newsletter for the latest news, events and offers.