the
PLOUGH
ELSTREE VILLAGE

# LUNCH CLUB

**Seasonal favourites, lighter lunches & Plough classics**

Served Monday to Saturday - 12pm to 5pm
2 Courses £16.00
3 Courses £19.50

## STARTERS

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

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

**Salmon & Dill Fishcakes**
Served with tartare sauce & grilled lemon

## LUNCH SIZED CLASSICS

**Your favourite classics, served a little lighter**

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

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

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

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

## 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

## 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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## ELSTREE VILLAGE

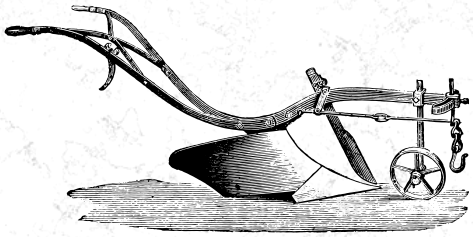
*The best pubs have never been just about food and drink, they're about people*

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*
Instagram
*@theploughelstree*
Facebook
*@theploughelstree*

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.