

ALL DAY DINING

STARTERS

Pan seared Scallop with Black Pudding topped with crispy Bacon 7.9
Classic combo served on a base of delicious pea puree

Gf King Prawn Tempura 7.4
Crunchy batter, sweet chilli dipping sauce or light soy sauce

Gf Chef's own Chicken Liver Pâté with rich Onion Chutney 6.9
Homemade with a splash of brandy & a touch of cream, served with local oatcakes (or bread or toast)

Prawn Cocktail 7.4
A true Classic, with fresh king prawns, shredded ice-berg lettuce and a zingy Marie Rose sauce. Served with buttered brown bread

Crispy Chicken Fillets 5.9
Served with a fresh salad and your choice of BBQ or sweet chilli dipping sauce

Haggis Bon Bons 6.8
"Great Chieftan oh the Puddin Race", served in bite sized balls rolled in oats, with whisky & mustard mayo dip

Homemade Soup 4.2
Seasonal soup of the day, served with warm crusty bread

Nachos Platter 6.5 10.1
Corn tortilla chips with melted cheese, topped with your choice of jalapeños, tomato salsa, sour cream & guacamole (Starter or Main)
• Add chilli con carne 1.5 / 2.5

Moules Marinere (seasonal) 7.9 13.8
Plump Scottish mussels delicately steamed with cream, shallot, garlic & parsley, with warm crusty bread (Starter or as a 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:

Roast beef, chicken or gammon (or a combo?) 11.8

Hot Smoked Salmon 12.3

Chicken & Avocado 12.1

Tuna Mayo 11.1

The Ploughman's "Lunch" 13.4
Originating as the packed lunch taken to the field by the ploughman we stick to the tradition of quality cheddar cheese, pickle and a chunk of crusty bread & butter but give it a protein boost of adding a pork pie & a slice of chicken liver pâté and accompany it with fresh salad. Big enough for sharing or to fully satisfy a healthy appetite on its own!

Classic Ceaser Salad 6.8 11.8
Romaine lettuce, croutons, smoked crispy bacon, parmesan, anchovies [or without], Caesar dressing (Starter or Main)
• Add Chargrilled Chicken 3 / 4 Add Baked Salmon 3.5 / 4.5 Add King Prawn 4 / 5

Homemade Lasagne 11.8
Forget microwave ready meals, this is the real deal made in a large ashet with layers of pasta, mince ragu, béchamel and topped with cheese then portioned for service. Accompanied with a side of salad, garlic ciabatta, and fries - you'll be pushed for room for a pudding!

V Mac & Cheese 10.5
Macaroni pasta cooked in a rich cheese sauce and finished under the grill for a fine glaze. Served with a side of fries (skinny or standard)

Pasta or Risotto Dish of the Day see blackboard
Please ask your server for today's special and price

FROM THE SEA

Gf Fresh North Sea Haddock 11.8 14.9
A classic - choose between breaded or battered. Served with your choice of fries or tatties, peas/mushy peas or side salad & homemade tartare sauce. Standard / Jumbo

Breaded Wholetail Scampi 13.4
Served with homemade tartare sauce, your choice of chips, peas/mushy peas & side salad

Haddock Mornay 11.8
Gently baked haddock with creamy cheddar cheese sauce & served with your choice of tatties or fries or rice & seasonal vegetables

LOW CARB Pan Seared Fillet of Salmon 12.9
Super healthy & tasty. Served with a sublime lemon butter sauce (optional) and your choice of tatties or fries & a selection of seasonal vegetables.

Daily Specials
Please see our boards for details and pricing

FROM THE GRILL

Ploughman Burgers (available for takeaway)

Our burgers are served on a toasted brioche bun, fresh sliced tomato & crispy lettuce & come with homemade coleslaw & your choice of fries (skinny or standard)

- Add a slice of mature cheddar cheese, blue cheese, sautéed onions, beef chilli, fried egg or a slice of bacon - done how you like it. 1.5 each

Aberdeen Angus Beef 10.9

Vegetarian & Vegan "Burger" 8.9

Fajitas

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 and choose between a side of fries or side salad. (Beef/Chicken/Combo or Mixed Veg)

Fillet Steak 6oz or 8oz 27.4 32.6

Our steaks are locally sourced & served with your choice of chips or tatties, battered onion rings, mushrooms & vine tomatoes.

Succulent, prime centre cut, served on a sizzling hot plate (or not if you prefer)

- Add a sauce: Homemade peppercorn, Diane (mushroom, cream & brandy), wholegrain mustard, whisky & cream or blue-cheese [included in price]

Gf 10oz Chargrilled Gammon Steak & Pineapple 12.9

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

Chicken Breast - Chargrilled or Battered? 10.9

LOW CARB "Deconstructed" As above

Like it low carb without the bun? Try it "deconstructed" with super healthy avocado slices replacing the bun

Liver, Bacon & Onions 10.8

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

MAINS

Chicken Cranachan 14.9

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

- Add a slice of our special black pudding and indulge! 1.5

Homemade Steak Pie 11.9

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 12.9

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 12.5

Just ask your server for today's choice of meat (lamb, beef or chicken) and be assured it has been marinated & cooked "Madras" style, giving a relatively medium level of spice with a full flavoured rich sauce. Served with rice, naan, mango chutney & popadom! Like it hotter? Ask your server and our chefs will oblige.

VEGAN Butternut Squash Curry with Spinach 11.6

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 13.8

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

Mince n Tatties 8.9

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

- Add a Giant Yorkshire Pudding & "Fail Me Never" 2.2

SIDES

V Fresh garlic ciabatta 3

- Add melted cheddar or mozzarella 3.6

V Skinny fries 4

Why not try with a topping of parmesan & truffle oil?

V Side salad with a French dressing (optional) 3

V Gf Large battered onion rings ... 3

V French fries 3

V Boiled local tatties (butter optional) 3

LOW CARB Noodles - low carb spiralised zucchini (courgette) 3

V Sweet potato fries 4

LOW CARB Rice - low carb cauliflower version 3.5

V Mixed seasonal vegetables or peas/mushy peas ... 3

Sauces & Extras 1.4

Cheddar / Truffle oil & parmesan / Baked beans / Jalapenos / House slaw

Please ask for (or view online) **Dessert Menu** for puddings, cheese, teas and coffees

EST. 1962
THE PLOUGHMAN
PETERCULTER

For Bookings Tel. 01224 733365 or visit www.theploughman.co.uk or email bookings@theploughman.co.uk

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

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

