

Vegetarian & Vegan

Our Vegetarian & Vegan dishes all in one place.

Appetisers

Artisan Breads For 1, £3.95 For 2, £6.95

A selection of Onion Boule Bread, Green Olive Herb Pavé Bread and Walnut Sourdough Bloomer served with a mixture of Extra Virgin Olive Oil, Pomace and Balsamic Vinegar. **V** or **VV***

Baked Camembert £5.95

A halved whole traditional Camembert de Normandie AOC topped with Honey & Thyme and baked. Served with our own homemade Red Onion Marmalade and lightly toasted Walnut Sourdough Bloomer. **V G**

Bruschetta £4.50

Sliced Onion Boule Bread rubbed with Garlic and Olive Oil and sprinkled with Rock Salt and toasted, then covered in a thick layer of our homemade finely diced Tomato, Cherry Tomato, Shallot, Celery, Capsicum Peppers, Chilli & Cucumber Salsa. Topped with Watercress and a drizzle of Pesto. **V**

Make it Vegan by substituting a Walnut Sourdough Bloomer for the Onion Boule Bread. **VV**

Add some slices of Mozzarella for a bit of extra Dolce Vita. £1.50

Pizzas

“The Original” £9.95

The Classic Neapolitan Margarita style Pizza, particularly nice on our thin crispy traditional style bases. **V** or **VV**

“Westcountry Formaggi” £10.95

Our take on Quattro Formaggi but using some local cheeses from the South West; Somerset Brie, Ticklemore Devon Blue, Mozzarella, “Parmesan*”, Walnuts & Sage. **V**

“Strictly Salsa” £10.95

Topped with our delicious home made Salsa of finely diced Tomato, Cherry Tomato, Shallot, Celery, Capsicum Peppers, Chilli & Cucumber with Marinated Baby Bell Peppers & Fresh Chillies for that little bit of extra heat. **V** or **VV**

Main Courses

Vegetarian “Fish” & Chips” £12.95

Beer Battered Halloumi, Triple Cooked Chips and Crushed Peas. **S/L C V G***

Veggie or Vegan K.F.C. Burger £13.95

Kentucky Fried Cauliflower Steak topped with a choice of; Applewood Smoked Cheddar **V** or Vegan Cheese Alternative **VV** on a Toasted Pretzel Burger Bun with Baby Gem Lettuce, sliced Tomato, Garlic Mayonnaise & a side of Rich Homemade Coleslaw served with our Triple Cooked Chips, or Skinny Fries. Have the Zingy version with Thai Sriracha Sauce or the more Classical version. without. **V VV**

Veggie or Vegan Sausage & Mash £11.95

Our home made Vegetarian Sage and Onion Sausages, Mash Potatoes, Red Wine Gravy and Garden Peas, the sausages are Vegan so swap the Mash for New Potatoes and go Vegan. **S/L C V VV**

Snacks

Barra Gallega Baguettes (Lunch & Afternoon Only)

All served on a choice of a White or Wholemeal Barra Gallega Baguette from Galicia with Devon's own “Burt's” Crisps and a Salad garnish.

Upgrade your Crisps to a portion of our Triple Cooked Chips. £1.50

Vegan Bacon, Brie (or Vegan Cheese) & Redcurrant Jelly £6.50

Cheese & Red Onion Marmalade £5.95
Choose from Applewood Smoked Cheddar **V**, Ticklemore Devon Blue Cheese **V**, Somerset Brie, Feta or Pan Fried Halloumi or Vegan Cheese Alternative. **VV**

The Weary Ploughman’s £11.95

Made to our metaphorical Ploughman's personal specification; Choose from one or a mixture of, our Smoked Applewood Cheddar **V**, Ticklemore Devon Blue Cheese **V** & Vegan Cheese Alternative **VV**; all with Celery, Pickled Gherkins, Apple & Pickled Onions, with a choice of a White or Wholemeal Barra Gallega Baguette. Served with our own recipe home-made Tomato Chutney.

If you want butter please ask.

Add one of our Spicy Homemade Pickled Eggs. £0.85

Desserts

Affogato £3.95

A double shot Devon Roast Espresso with a large scoop of Plymouth's Yarde Farm Vanilla Pod Ice Cream, mix together or not, you choose. **V G**

Frisk it up with one our genuine Italian liqueurs: £2.50
Saliza Amaretto (the only true Amaretto) or Franjelico Hazelnut Liqueur

Chocolate & Walnut Brownie £5.95

A rich homemade Belgian Chocolate & Walnut Brownie served with a local Clotted Cream. **V G**

Strawberry Cheesecake £5.95

A homemade cheesecake on a Ginger Biscuit base with a scoop of Plymouth's Yarde Farm Pistachio Ice Cream. **V**

“The Colonel” £4.95

A large scoop of Plymouth's Yarde Farm Lemon Sorbet. With a shot (25ml) of Smirnoff Red Label Vodka drizzled over it. **V G**

Apple & Blackberry Fruit Crumble £5.95

The traditional British Dessert made with Apples & Blackberries and served with Custard. **V**

Sticky Toffee Pudding £5.50

A traditional home-made Toffee Sponge Dessert covered in a home-made Toffee Sauce and served with Double Cream. **V**

Cheese & Biscuits £6.95

A selection of Premium cheeses served with Artisan Cheese Biscuits along with Quince Jelly. Gluten free Crackers available. **V G**

A selection of Ice Creams & Sorbets

We use Plymouth's own Yarde Farm Devon Ice Creams & Sorbets, choose from;

Ice Creams: Vanilla Pod **V G**, Chunky Chocolate **V G**, Honeycomb **V G**, Mint Choc Chip **V G**, Coconut **V G** or Pistachio. **V G**

Sorbets: Lemon **V G**, Raspberry **V G** & Blackcurrant. **V G**

1 Scoop, £2.50 2 Scoops, £3.75 3 Scoops, £4.95 4 Scoops, £5.95

Special Offer

Mini Dessert & Coffee

Feeling full? Have a mini portion of one of the following desserts all served with Clotted Cream & a Coffee of your choice.

Apple & Blackberry Fruit Crumble **V**
Chocolate & Walnut Brownie **V, or Sticky Toffee Pudding **V****
£4.95

Devon Roast Coffees & Organic Teas

De-caffeinated available in both.

Ristretto FT		£2.50
Espresso FT		£2.50
Americano FT	£2.75	Large £3.25
Latte FT	£2.95	Large £3.45
Cappuccino FT	£2.95	Large £3.45
Caffè Macchiato (Cortado) FT		£2.95
Latte Macchiato FT	£2.95	Large £3.45
Flat White FT	£2.95	Large £3.45
Caffè Mocha FT	£2.95	Large £3.45
Hot Chocolate	£2.95	Large £3.45
Pot of Tea		£2.75
Earl Grey, Herbal & Fruit Teas FT O		£2.95
Liqueur Coffee FT		£5.95

Your choice of the usual suspects or unusual if that takes your fancy.



Welcome to The Weary Ploughman Inn

A family owned business.

A menu using the freshest local produce...

The Westcountry is an area where high quality local produce is in abundance and our restaurant menu is always based on the very best and freshest local produce. We take great pride in sourcing local producers and creating freshly prepared restaurant dishes for you to enjoy. Our menus change to bring you the best of the seasons.

We cook to order, so meals may take a little time, especially when busy. All items are subject to availability. All prices include VAT.

We apply NO service charge.

Our staff run a Tronc (tip share) scheme in which tips are pooled and divided equally between all with front of house, kitchen & cleaners all included. Management hand over all tips paid via card to the Tronc without any deductions or processing fees.

All allergen & intolerance information is available, please ask a member of staff to view our allergen & intolerance information or visit. The information list confirmed allergens - if you have a serious allergy please discuss possible cross contamination with us.

www.menus.whatsinmydish.co.uk/wearyploughmaninn.

We use MSC accredited fish suppliers: MSC - Marine Stewardship Council, supporting fishing sustainably.

V Vegetarian, **VV** Vegan, **VV*** Easily modified to become Vegan, **G** Suitable for Coeliacs - if you have a Gluten allergy rather than intolerance please check further, **G*** Easily made suitable for Coeliacs,

O Organic, **BD** Biodynamic, **FT** Fairtrade,

S/L Available in a Smaller or Larger portion +/- £2.00,

C Childrens Portion Available @ £6.95

Children's Menu

A Children's portion of some meals is available @ £6.95, these are marked with the Orange **C**. Additionally we always have Sausages & a choice of Potatoes and Vegetables, including Baked Beans. Please don't be afraid to discuss specific requirements with us - as long as it's something freshly made we can accommodate most requests.

Starters

Artisan Breads For 1, £3.95 For 2, £6.95

A selection of Onion Boule Bread (a combination of roasted and fresh onions to create a sweet and flavoursome loaf), Green Olive Herb Pavé Bread (a square Pavé with a light open texture packed with olives and flavoured with herbs) and Walnut Sourdough Bloomer (a sourdough loaf made with wheat, rye and malt flours and chopped Walnuts) and served with a mixture of Extra Virgin Olive/Pomace and Balsamic Vinegar. **V** or **VV***

Panko Breaded Calamari £5.95

Large soft hand cut rings of NW Pacific Squid coated in Panko (a flaky bread crumb specially invented in Japan to minimise absorbing oil when fried and made by electrifying bread!!) with Sweet Chilli Sauce or Thai Sriracha Sauce & a Dressed Salad.

Baked Camembert £5.95

A halved whole traditional Camembert de Normandie AOC topped with Honey & Thyme and baked. Served with our own homemade Red Onion Marmalade and lightly toasted Walnut Sourdough Bloomer. **V G**

Bruschetta £4.50

Sliced Artisan Onion Boule Bread rubbed with Garlic and Olive Oil and sprinkled with Rock Salt and toasted, then covered in a thick layer of our homemade finely diced Tomato, Cherry Tomato, Shallot, Celery, Capsicum Peppers, Chilli & Cucumber Salsa, topped with Watercress and a drizzle of Pesto. **V**

Make it Vegan by substituting a Walnut Sourdough Bloomer for the Onion Boule Bread. **VV**

Add some slices of Mozzarella for a bit of extra Dolce Vita. £1.50

Whitebait £5.95

Breaded Whitebait served with dressed Salad and served with homemade Tartare Sauce.

Chicken & Ham Hock Terrine £7.95

Pieces of succulent Elston Farm, Copplestone, Red Tractor, Chicken & Home-cooked Ham Hock in a Prosciutto wrapped Terrine served with Artisan Onion Boule Bread, Cranberry Jelly and a Side Salad.

Snacks

Barra Gallega Baguettes (Lunch & Afternoon Only)

All served on a choice of a White or Wholemeal specially imported traditional stone baked rustic style Barra Gallega Baguette from Galicia with Devon's own "Burt's" Crisps and a Salad garnish.

Upgrade your Crisps to a portion of our Triple Cooked Chips. £1.50

Bacon, Brie and Redcurrant Jelly £6.50

Smoked Salmon & Cream Cheese £8.95

Home Roasted Beef, Red Onions & Horseradish £8.95

Pulled Pork with BBQ Sauce & Pea Shoots £7.50

Cheese & Red Onion Marmalade £5.95

Choose from Applewood Smoked Cheddar **V**, Ticklemore Devon Blue Cheese **V**, Somerset Brie, Feta or Pan Fried Halloumi or Vegan Cheese Alternative. **VV**

Home-cooked Slow Roasted Ham £6.95

With or without lettuce and with or without your choice of Mustard; choose from English, French, Dijon, Whole Grain or Frenchies's American.

The Weary Ploughman's £11.95

Made to our metaphorical Ploughman's personal specification;

Choose from one or a mixture of, our Home Cooked Ham, Smoked Applewood Cheddar **V**, Ticklemore Devon Blue Cheese **V**, Somerset Brie & Vegan Cheese Alternative **VV**; all with Celery, Pickled Cornichon Gherkins, Apple & Pickled Onions, with a choice of a White or Wholemeal Barra Gallega Baguette. Served with our own recipe home-made Tomato Chutney. If you want butter please ask.

Add one of our Spicy Homemade Pickled Eggs. £0.95

Main Courses

Fish & Chips £13.95

The freshest fillet of fish we can find daily from our Brixham suppliers, cooked in Bays Ale Batter, with our Triple Cooked Chips and Garden Peas. Please ask for some of our delicious homemade Tartare Sauce. **S/L C**
Gluten Free Batter available. **G***

Liver & Bacon £12.95

Pan fried Lambs Liver & Smoked Streaky Bacon with Creamy Mashed Potatoes, Red Onion Jus and Seasonal Vegetables. **S/L C G**

Gammon Steak £13.95

A prime thick cut to our own specification 8oz grilled Elston Farm, Copplestone, Devon Gammon Steak with Pineapple, a free-range Egg, our Triple Cooked Chips & Peas. **G***

King Prawn Skewers £15.95

A dozen large peeled King Prawns skewered and cooked in Garlic Butter Served with Sweet Chilli Sauce or Thai Sriracha Sauce, Skinny Fries and a dressed Side Salad. **G**

Ham, Egg & Chips £12.95

We buy our Gammon Joints from Elston Farm, Copplestone, Devon and our our Ham is slow cooked in our own recipe Mirepoix a lovely mix of Celery, Garlic, Onion, Carrots, Leeks, Bay Leaves and Cider. Two free range Eggs and our Triple Cooked Chips & served with a dressed Side Salad. **S/L C G***

Burger £13.95

Homemade, to our own recipe, Burger topped with Applewood Smoked Cheddar on Toasted Pretzel Burger Bun with Baby Gem Lettuce, sliced Tomato, Mayonnaise, a side of Rich Homemade Coleslaw & served with our Triple Cooked Chips.

Add Smoked Bacon £0.75
"Dirty" it up with some Sticky BBQ Pulled Pork!! £2.00

Devon and Cornwall Rump Steak £19.95

Rock Salted and cooked to your liking, served on Sautéed Spinach served with Mange Touts, Roasted Vine Tomatoes, our Triple Cooked Chips. **G***
Add a Steak Sauce; Green Peppercorn G, Red Wine Jus G, Ticklemore Devon Blue V, G or Garlic & Herb Butter V, G £2.00

Vegetarian "Fish" & Chips" £12.95

Beer Battered Halloumi, Triple Cooked Chips and Crushed Peas. **S/L C V G***

Veggie or Vegan K.F.C. Burger £13.95

Kentucky Fried Cauliflower Steak using Panko Breadcrumbs topped with a choice of; Applewood Smoked Cheddar **V** or Vegan Cheese Alternative **VV** on a Toasted Pretzel Burger Bun with Baby Gem Lettuce, sliced Tomato, Garlic Mayonnaise & a side of Rich Homemade Coleslaw served with our Triple Cooked Chips, or Skinny Fries. Have the Zingy version with Thai Sriracha Sauce or the more Classical version, without. **V VV**

Add "Vegan Smoked Bacon" £0.75

Veggie or Vegan Sausage & Mash £11.95

Our home made Vegetarian Sage and Onion Sausages, Mash Potatoes, Red Wine Gravy and Garden Peas, the sausages are Vegan so swap the Mash for New Potatoes and go Vegan. **S/L C V VV**

Nibbles

Sautéed Chorizo in Honey **G** £2.95

Marinated Olives **v vv G** £2.95

Dough Balls with Garlic Butter **v** £2.95

Feta Cubes in Olive Oil & Herbs. **v** £2.95

Burts Crisps (**v**) (**vv**) (**G**) £1.25

Burts Thick Cut Crisps (**v**) (**vv**) (**G**) £1.50

Nobbies Nuts **v** £1.25

Spicy Homemade Pickled Egg **v G** £0.95

We pickle our local Glenside, Free Range, Eggs in a mixture of Pink & Black Peppercorns, Local Hand Picked Bay Leaves, Thyme, Rosemary, Garlic, Beetroots, Cider and Cider Vinegar.

In homage to our youth; when bought together with a packet of Cheese and Onion Crisps £1.95 total

Pizzas

All our homemade artisan Pizzas are made fresh to your order and are hand stretched, topped with our own special recipe Tomato & Basil sauce with Red Wine & Balsamic Vinegar and then we use our own mix of Mozzarella and Cheddar cheeses and topped them with the finest ingredients. We will also add "Parmesan*" on request. We use a Vegetarian Hard Italian Cheese made exactly in the "Parmesan" style but without rennet, so it legally can't to be called Parmesan. We use a stone based Pizza Oven and cook at the classic high Neapolitan temperatures. Vegan versions of any of our Vegetarian Pizzas are available using a Vegan Cheese alternative.

"The Original" £9.95

The Classic Neapolitan Margarita style Pizza, particularly nice on our Thin Crispy traditional style bases. **V or VV**

"Westcountry Formaggi" £10.95

Our take on Quattro Formaggi but using local cheeses from the South West; Somerset Brie, Ticklemore Devon Blue, Mozzarella, "Parmesan*", Walnuts & Sage. **V**

"Strictly Salsa" £10.95

Topped with our delicious home made Salsa of finely diced Tomato, Cherry Tomato, Shallot, Celery, Capsicum Peppers, Chilli & Cucumber with Marinated Baby Bell Peppers & Fresh Chillies for that little bit of extra heat. **V or VV**

"The Whole Hog" £11.95

Pulled Elston Farm, Copplestone, Devon Pork, Spiced Apple Purée, crumbled Black Pudding, Crispy Crackling & Rosemary.

"George's Best" £13.95

Pepperoni, Chorizo, Mini Homemade Spicy Italian style Sausage Balls (or footballs!), Olives, Baby Bell Peppers, Red Onions, Sweet Corn & Fresh Chillies to taste. Served with an "Off-side" of our Rich Home-made Coleslaw.

"Churston Five-0" £11.95

Home-cooked Slow Roasted Ham, cut into chunks and home Poached Pineapple. We buy our Gammon Joints from the herd at Elston Farm, Copplestone, Devon and our Ham is slow cooked in our own recipe Mirepoix.

"Old Smokey" £12.95

Buffalo Sauce marinated pieces of succulent Elston Farm, Copplestone, Red Tractor, Chicken Breast, Red Onions, Baby Bell Peppers and home Poached Pineapple.

"Brixham Marinara" £13.95

Smoked Salmon, King Prawns & Anchovies with Capers., Sliced Olives & Pea Shoots.

"The Big Caboose" £19.95

One of our whole prime Rump steaks sliced by our Chef's, topped onto one of our Gourmet Pizza's with Red Onions, splashes of Horseradish or Mustard of your choice and served with sides of Skinny Fries and Coleslaw.

Sides

Dressed Side Salad. **v G** £3.25

Garden Peas. **v vv G** £2.95

Triple Cooked Chips **v** £3.50

Skinny Fries **v** £2.95

New Potatoes **v vv G** £2.95

Garlic Flat Bread **v** £3.50

Seasonal Vegetables. **v G** £3.25

Beer Battered Onion Rings. **v G*** £3.50

Home Made Coleslaw. **v G** £1.95

