

Valentine's Menu

February
12TH 13TH & 14TH

2 Courses £28.95 pp | 3 Courses £33.95 pp

Starters

Prawn Cocktail

Prawns in a marie rose sauce served with brown bread and butter.

Bourbon Glazed Bites

Sticky pork belly bites in bourbon glaze with sesame seeds.

Creamy Garlic Mushrooms

Sautéed creamy mushrooms on toasted bread with parmesan shavings.

Chicken Liver Parfait

Smooth parfait, served with a red onion chutney & toasted bread.

Camembert

Melted camembert with warm rustic bread and red onion chutney.

Soup of the Day VEA

Homemade soup served with rustic bread.

Mains

Marry Me Chicken

Creamy garlic chicken & sundried tomatoes with a hint of spice, served with mash & seasonal green vegetables.

Brie Mine Burger

Prime beef burger topped with melted brie, bacon & caramelised red onion chutney, served with fries & coleslaw.

Amore Mare Tagliatelle

Scallops, prawns & mussels tossed in a fresh cherry tomato sauce with crushed chillies, garlic & olive oil with garlic bread.

227g Rump Steak+ £3

Our butchers finest 28 day dry aged rump steak. Served with grilled mushroom, tomato, crispy onions and pub chips.

Valentines Carvery

A choice of perfectly cooked roasts from our carvery:

21-Day Aged Beef

Free Range Turkey

British Gammon

Stuffed Pork Belly

Slow Cooked Lamb

Homemade Pie of the day

All served with homemade Yorkies, stuffing balls, sausages, roast potatoes, honey parsnips & more vegetables than you can shake a fork at.

We also have a choice of gravies & sauces.

V & VE option available.

Desserts

Passion Fruit Cheesecake

Homemade cheesecake, served with vanilla ice cream.

Winter Romance Roulade VEA

Soft meringue, filled with raspberry sauce, whipped cream & white chocolate pieces.

Toffee Apple Crumble

Stewed apple crumble served with hot custard.

Sticky Toffee Pudding VEA

Homemade & served with hot custard.

Chocolate Fondant

Warm chocolate fondant served with vanilla ice cream.

Chocolate Brownie

Warm triple chocolate brownie, served with vanilla ice cream & hot chocolate sauce.

ALLERGENS. Please inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.





Valentines Weekend AT THE PLOUGH

February
12th, 13th & 14th

Carve out a whole lotta love this

Valentines
Free glass of prosecco
for bookings before
31/1/2026



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3 Courses £33.95 pp

BOOK
NOW!



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