

Festive Winter Menu

THE PLOUGH INN FAR FOREST BEWDLEY | HOME OF THE FAMOUS AGA CARVERY

Our Special Meal Deal

1 COURSE AGA CARVERY
£13.95

2 COURSE SPECIALS
FROM | £16.95

3 3 COURSE SPECIALS
FROM | £17.95

Please pay at the bar for your two course or three course meals. Don't want a two or three course deal no problem! Prices of all dishes listed against all starter & main dishes. Quick tip! If your dish has a supplement or upgraded side, we recommend you state this to bar staff when paying to save returning to the bar, you can order either main dishes at the bar or at your table with the waiting staff once you have paid.

The two-course special can include either a starter or dessert, or you can swap a dessert for a hot beverage at the dessert counter (instant tea/coffee only & must be redeemed when getting dessert).

OPERATING FROM
24TH NOVEMBER -
31ST DECEMBER
2025

The Plough Inn

FREE HOUSE PUB

Party Night Menu

PARTY NIGHT MENU
WHICH INCLUDES RESIDENT DISCO FROM | £23.95
Adult only Party Night Event

Saturday 6th December 2025
Saturday 13th December 2025

Three course festive meal, the venue is only bookable for our festive party which includes a disco & playing classic songs from the 80's, 90's, 2000's & current chart music until midnight in our new refurbished restaurant specially equipped to party after a great meal!

7.00pm arrival
9.00pm Disco
Midnight closure of bar & carriages

£10 deposit per person payable on booking – Pre orders required via website link will be issued – Final balance due a week before the event in full. See manager on making a reservation & for further details please visit website

Special Festive Days

CHRISTMAS DAY MENU
PLEASE VISIT WEBSITE FOR MENU & BOOKINGS
£94.95 | PER HEAD

BOXING DAY MENU
PLEASE VISIT WEBSITE FOR MENU & BOOKINGS
£29.95 | PER HEAD

NEW YEARS EVE PARTY & MENU
PLEASE VISIT WEBSITE FOR BOOKINGS
£34.95 | PER HEAD

NEW YEARS DAY MENU
PLEASE VISIT WEBSITE FOR BOOKINGS
£29.95 | PER HEAD

The First Wave

POPCORN CHICKEN | £10.95
Marinated chicken chunks lightly battered.
Served with cajun style mayonnaise.

SOUP OF THE DAY
SERVED WITH CRUSTY BREAD | £8.95
Homemade hearty soup served piping hot with crusty tiger bread
(*VE option & GF option available on request*)

HOMEMADE CHICKEN LIVER PATE | £9.95
Freshly prepared chicken liver pate
served with toasted tiger bread.
(*GF option available on request*)

VENISON CRUMBLE | £9.95
Back by festive demand! Homemade venison crumble rich & sweet in flavour and sourced locally in Far Forest.

FAR FOREST MUSHROOMS | £9.95
One of our signature dishes back by demand.
Wild mushrooms laced in a rich madeira sauce with a hint of chilli served on thick tiger bread & rocket salad.
(*GF option available on request*)

CHILLI & SMOKED PAPRIKA & CAULIFLOWER WINGS (VE) | £9.95
Mini battered cauliflower florets topped on a balsamic rocket salad.

CHEF'S SPECIAL STARTER OF THE WEEK | £10.95
Please refer to the special sheet to see this week's starter special.

The Tidal Wave

ENGLAND'S NO.1 AGA CARVERY
The plaque proudly displayed in the middle of the bars is a true testament to the title! Aberdeen Angus meat, locally reared turkey & either Pork or Danish Ham we guarantee three meats on our deck complimented with a host of fresh vegetables, our signature garlic potatoes, cauliflower cheese, stuffing, Yorkshire puddings & traditional stock gravy.
(*GF option available on request please confirm with waiting staff on ordering*)

CANTONESE BEEF SIZZLER | £12.95
Tender strips of steak flash fried and laced in a homemade Cantonese style sauce served on a bed of onions & bell peppers.
Served with either chips or boiled rice.
Please note this dish is served on a sizzling skillet

UPGRADE TO HALF RICE & HALF CHIPS ADDITIONAL | £1.95

NORTH ATLANTIC BEER BATTERED COD | £13.95
Lightly battered cod served with a wedge of lemon & complimented with homemade tartare sauce.
Served with chips, garden peas or mushy peas.

ADD TWO BUTTERED SLICES OF TIGER BREAD ADDITIONAL | £0.95

SIRLOIN STEAK | £16.95
Primarily supplied by either Westwood's or Ralph Peason butchers served with chips, grilled tomato, homemade beer battered onion rings & mixed salad garnish.
(*GF option available on request without onion rings*)

BEEF BOURGUIGNON PIE | £13.95
A French classic with a Far Forest twist! This winter dish is prepared daily using Aberdeen Angus beef and shallots topped with short crust pastry. This dish is served with chips & seasonal vegetables or carvery vegetables.

HUNTERS CACCIATORA CHICKEN | £15.95
Breast of chicken wrapped in back bacon laced in a barbeque sauce topped & smothered in mature cheddar.
Served with chips & seasonal vegetables.

LAMB SHANK | £16.95
English shank slowly braised & topped with a rich minted gravy served with carvery vegetables.

£3.95 SUPPLEMENT OF 2/3 COURSE OFFER

SWEET POTATO RED ONION MARMALADE TART | £15.95 (VE) (GF)
A vegan & gluten free shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade & sunflower and pumpkin seeds. Served with either chips & salad garnish or carvery vegetables.

£2.95 | SUPPLEMENT OF 2/3 COURSE OFFER

MEDITERRANEAN VEGETABLE TARTLET | £14.95 (VE)
Baked short crust pastry tart filled with tomato sauce, topped with courgettes, peppers & onion roasted in rapeseed oil.

CHEFS' SPECIAL MAIN OF THE WEEK | £14.95
Please refer to the special sheet to see this week's main dish specials.

THE PLOUGH IS NESTLED IN THE QUAIN'T VILLAGE OF FAR FOREST WAS LICENSED AS A PUB BACK IN 1740. SINCE 2002 THE GILES' FAMILY TOOK ON THE REALM OF OWNING THE PLOUGH & TURNED THE VENUE INTO A TRULY EXCLUSIVE DESTINATION DINING PUB.

Available Monday to Saturday Lunchtime 12pm - 2pm
Monday to Thursday Evenings 5.30pm - 8.30pm
Friday & Saturday Evenings 5.00pm - 8.45pm

The Tsunami Butcher's Choice

£6.95 SUPPLEMENT OF 2/3 COURSE OFFER

T-BONE STEAK (20-24oz) | £22.95

FILLET STEAK (8-9oz) | £22.95

LUMP OF RUMP STEAK (22-24oz) | £22.95

Butchered in house & dry aged to perfection these flame grilled steaks are cooked to your liking served with chips, grilled tomato, homemade beer battered onion rings & mixed salad garnish.
(*GF option available on request without onion rings*)

WANT TO ADD A SAUCE TO YOUR STEAK?

PEPPERCORN SAUCE | £2.95

SILTON & MUSHROOM SAUCE | £2.95

Second Wave Side Orders

CHUNKY CHIPS | £4.95

BOILED RICE | £4.95

GARLIC BREAD | £4.95

BEER BATTERED ONION RINGS | £4.95

CHEESY GARLIC BREAD | £5.95

SIDE SALAD | £5.95

Desserts

Our desserts deck is prepared daily with an array of delicious homemade desserts & some from our reputable supplier, naming a few:

CHOCOLATE BROWNIE

WINTER BERRY SHERRY TRIFLE

STICKY TOFFEE PUDDING

TIRAMISU

VICTORIA STRAWBERRY SPONGE

CHEESECAKE OF THE WEEK

CARROT CAKE

TRADITIONAL CHRISTMAS PUDDING

served with Brandy sauce

All desserts are subject to availability & may change without notice, the above desserts are served with either freshly made Chantilly cream, warm custard or ONE scoop of your 'favourite' Bennetts Ice cream.

Want to upgrade your dessert to the Ultimate Ice Cream Sundae. Choose five scoops of Bennetts Ice Cream topped with either chocolate sauce or Strawberry & wafer fans & brownie bites.

£2.95 | SUPPLEMENT ON 2/3 COURSE OFFER FOR ICE CREAM SUNDAE

£1.00 | SUPPLEMENT PER SCOOP IF REQUIRING MORE THAN TWO SCOOPS

Gluten free & vegan options are available but not on display, please ask a team member at the dessert deck.

ALL DESSERTS | £5.95

ULTIMATE FIVE SCOOP SUNDAE | £6.50

If you don't see one of our little elves or Mark the grinch giving you a smile, give them one of yours! Merry Christmas

Festive Winter Menu

OPERATING FROM 24TH NOVEMBER – 31ST DECEMBER 2025
THE PLOUGH INN FAR FOREST BEWDLEY | HOME OF THE FAMOUS AGA CARVERY

WANT TO ORDER DRINKS AT
THE TABLE OR FORGOT TO PAY
FOR YOUR SUPPLEMENT?

Use the QR code and order direct from the table! Quick heads
up, waiting time for drinks on busy periods up to 15 minutes.



Kids Menu 10 & Under

Toddlers in a highchair we will provide a small side plate at no charge. Any child not in highchair the children's menu & prices apply. Please note there are no exceptions to this policy.

TWO COURSE KIDS' MEAL | £9.95 (main & dessert only)

THREE COURSE KIDS' MEAL | £10.95

Juniors Mini Wave

TWO SLICES OF GARLIC BREAD
SOUP OF THE DAY WITH CRUSTY BREAD

Juniors Big Wave

KIDS SMALL PLATE AGA CARVERY
PIZZA, CHIPS & PEAS OR BEANS
FISH FINGERS CHIPS & PEAS OR BEANS
CHUNKY CHICKEN NUGGETS CHIPS & PEAS OR BEANS
MACARONI CHEESE & GARLIC BREAD

Junior Desserts

BEN & JERRY'S MINI POTTED ICE CREAM
choose from: Cookie Dough, Vanilla, Strawberry Cheesecake,
Chocolate Fudge.

PLEASE NOTE BEN & JERRY OPTIONS ARE NOT
AVAILABLE TO SWAP FOR ADULTS 2/3 COURSE DEAL

Wine Menu

THE BRAND MALBEC ARGENTINA | £26.95

A fresh and fruity nose with hints of mature berries, plum and violet. An intensely red, juicy Malbec. Incredibly easy to drink, The Brand Malbec is made for food and conversation

Red Wine

CROOKED MICK SHIRAZ AUSTRALIA | £23.95

We are particularly proud of our Shiraz, sourced from some of the most prized vineyards. This wine is alive with blackberry, dark plum and spicy pepper flavours shaped by lively tannins

ALTITUDES RESERVA MERLOT CHILE | £23.95

Deep, intense ruby red colour. Neat, fresh and attractive nose dominated by the fruit. The fruit is ripe with lots of plum, cherry, cassis and blackberry intermixed with spicy notes. The wine is medium body and well balanced, with ripe, refined, and smooth tannins. The oak is discreet and well-integrated.

KINTU CABERNET SAUVIGNON CHILE | £23.95

Smooth and easy drinking, with ripe berry and black bramble flavours.

BELLA MODELLA ROSATO PINOT GRIGIO ITALY | £23.95

This delicate rosé is fresh and fruity, with light notes of wildflowers and fresh fruit. The palate is fresh, light minerality, balanced and persistent. Good fruity notes with light aromatic finish. – Vegetarian/vegan

Rosé Wine

BURLESQUE ROSE WHITE ZINFANDEL CALIFORNIA | £23.95

Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish

White Wine

CROOKED MICK CHARDONNAY AUSTRALIA | £23.95

The Crooked Mick Chardonnay has lively aromas of peach and tropical fruits with fresh, zingy flavours of peach and citrus. There's richness from light oak. This wine is fresh, full-flavoured and ready for your table.

THE CLOUD FACTORY SAUVIGNON BLANC NZ | £38.95

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious

ALTITUDES SAUVIGNON BLANC CHILE | £23.95

Attractive bright yellow with green stroke pale hints. Intense and elegant style with fresh tropical fruit, such as mango, green melon and peach. Mineral notes and touches of flowers. Aromatic structure and acidity interact to create an appealing palate combined with a light body typical from the variety.

BELLA MODELLA WHITE PINOT GRIGIO ITALY | £23.95

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality

MC GUIGAN 0% SAUVIGNON BLANC AUSTRALIA | £20.95

Generous aromas of rich gooseberry and citrus, with a subtle grassy tone. A medium bodied but refreshingly full flavoured Sauvignon Blanc with notes of passion fruit, lime and a persistent length of flavour.

VEUVE CLICQUOT YELLOW CHAMPAGNE FRANCE | £59.95

Typically has tasting notes of baked apple, biscuit, and brioche, with a golden hue and fine bubbles. The nose often reveals notes of ripe fruits, toasted brioche, and vanilla, while the palate offers citrus, stone fruits, and hints of biscuit. It's known for its balance, structure, and a long, elegant finish.

Bubbles

VEUVE CLICQUOT PINK CHAMPAGNE FRANCE | £79.95

The Brut Rosé offers a rich aromatic profile, combining red and black fruits (cherry, strawberry, raspberry, blueberry), spices (white pepper, saffron, licorice), pastries (biscuit, croissant), all enhanced by accents of toast, orange peel, and gingerbread linked to aging on lees

DOLCI COLLINE PROSECCO ITALY - BOTTLE | £26.95 BABY BOTTLE | £8.95

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

Festive Bookings & Corporate Events

Christmas season is our busiest month of the year! This menu will operate daily between 24th November to 31st December 2025 for premium calendar dates Christmas Day, Boxing Day, New Years Eve & New Years Day the menu and prices will differ and you can access the bespoke menu of that day via our website and you will need to speak to a manager to make a reservation based on our T&C's for those specific dates. Manual menus can be printed for premium calendar dates on request.

Reservations

Reservations can be booked at any time including weekends, note the party nights need booking directly with supporting deposits. We highly recommend bookings throughout the festive season, please note that confirmation in writing or by email will be required for large parties and deposits will be required for large parties of 8 or more, for parties that have specific requirements and tailor-made menus preordering will be required for parties 10 or more. We can cater for up to 20 people in our restaurant area any parties that exceed 20 people may be split. For further information on large restaurant bookings or private dinner events we would need to speak to our events manager who will be more than happy to help and quote prices accordingly. We reserve the right to allocate reservations in any part of our restaurant. Polite notice, no dining area or table will be guaranteed even with early bookings, we reserve the right to adjust our table plan at any time on busy periods.

Important Information

We reserve the right to alter prices on menus giving customers prior notice on our in-house projector screens. All dishes are subject to availability especially on busy periods. We will endeavour to meet the requirements requested by all clientele and priority is given to those who are disabled, by offering more accessible tables nearer services and entrance. Dogs are welcome in our bar areas where there is flag stone flooring, dogs are not permitted in the restaurant near the carvery or carpeted areas. May we respectfully ask dogs remain on the floor with their leads on at all times. No dogs are allowed on furniture. Calendar dates. (I.e., Bank Holidays, Good Friday, Christmas season & Holidays Etc.) Full price menu will apply on premium calendar dates.



THE PLOUGH INN, CLEOBURY ROAD,
FAR FOREST, NR. BEWDLEY,
WORCESTERSHIRE. DY14 9TE
01299 266237

Home of the Famous
AGA Carvery



WWW.PLOUGHINN.UK

If you don't see one of our little elves or Mark the grinch giving you a smile, give them one of yours! Merry Christmas