

THE PLOUGH ON SUNDAY 12<sup>th</sup> MAY

<i>BLOODY MARY</i>			10
 <i>BAR SNACKS</i>			
GIARDINIERA PICKLES (ve)	4	SOURDOUGH whipped brown butter	4
NOCELLARA OLIVES (ve)	3	CURING REBELS SALAMI picalilli	5
MARINATED ANCHOVIES	4	CURRIED PLAICE ROLL MOPS	each 3
 <i>STARTERS</i>			
CURED CHALK STREAM TROUT	sourdough, pickled red onion, crème fraiche		9
SLOW ROAST TOMATOES & FAVA BEAN HUMMUS	paprika cracker, nasturtium (ve)		8
VENISON BOLOGNESE CROQUETTES	Sussex Charmer		9
SMOKED GURNARD COCKTAIL	lovage salad, croutons		8
CRISPY DUCK & CUCUMBER SALAD	sesame seed dressing		9
POTTED BLUE CLOUDS CHEESE	beetroot relish, watercress, sourdough toast (v)		8
 <i>ROASTS</i>			
AGED CASTLE FARM BEEF SIRLOIN	horseradish sauce, beef gravy		22
WINCHELSEA LEG OF HOGGET	mint sauce, hogget gravy		21
MUSHROOM, LEEK & SHEEPS CHEESE TART	pink peppercorn gravy (v)		19
CARLIN PEA & CIDER SHALLOT BAKE	onion gravy (ve)		18
<i>All served with roast potatoes, root vegetables and Yorkshire pudding</i>			
+ CAULIFLOWER CHEESE	Coastal Cheddar, Twineham Grange & Sussex Charmer (v)		6
 <i>MAIN COURSES</i>			
ENGLISH BURRATA	polenta, greens, radicchio, wild garlic salsa (v)		17
BAKED SKATE WING	pink fir potatoes, tomato, greens, scallop roe butter		20
AGED BEEF BURGER	smoked bacon, cheddar, leaves, charcoal burger sauce, fries		17
HARVEY'S BATTERED HADDOCK	crushed peas, tartar, fries		18
8oz 40 DAY AGED BEEF RIB EYE	dressed leaves, bone marrow sauce, fries		28
 <i>PUDDINGS &amp; CHEESE</i>			
DARK CHOCOLATE TERRINE	blood orange ice cream, quinoa (v)		9
STICKY TOFFEE PUDDING	milk ice cream, smoked salt butterscotch (v)		8
PEANUT BUTTER CAKE	apple caramel, honeycomb ice cream (ve)		8
ICE CREAM & SORBET	<i>ask us about our house-made selection (v/ve)</i>	<i>per scoop</i>	3
CHAUCERS CHEESE	onion marmalade, cracker (v)		10
 IRISH COFFEE			 5

THE PLOUGH DRINKS LIST

APERITIFS & COCKTAILS		SPARKLING	125ml	BOTTLE
Negroni	10	Prosecco, Italy	9	46
<i>Gin, Campari, sweet vermouth</i>		Traditional Method, Tillingham, UK	10	52
Gin Martini	11	Crémant, France	10.5	68
<i>Gin, dry vermouth</i>		Blanc de Blancs, Charles Palmer, UK		66
Bloody Mary	10	Brut Rosé, Oxney, UK		68
<i>Vodka, tomato, spice &amp; olive</i>				
Classic Daiquiri	10	ROSÉ	175ml	BOTTLE
<i>White rum, lime, sugar</i>		Rosé, France	7.5	29
		Rosé, Charles Palmer, UK		45
		Bandol Rosé, France		65
NON-ALCOHOLIC		WHITE		
Botivo & Soda	6	Blanc, France	6.5	23
Apple & Ginger Sour	7.5	Torrontes, Argentina	7.2	26
<i>Spice 94, apple, ginger beer</i>		Pinot Grigio, Italy		28
Spring Flower Spritz	7.5	Picpoul de Pinet, France	8.2	31
<i>Botivo, elderflower, lemon</i>		Chardonnay, Australia	8.5	36
		Verdicchio, Italy	10.8	39
DRAUGHT BEER & CIDER		Sauvignon Blanc, New Zealand		42
Amstel	5	Chardonnay, Charles Palmer, UK		45
Birra Moretti	5.8	Aligote, Burgundy, France		51
Three Legs Session IPA	6	Macon-Fuisse, Burgundy, France		65
Orchard Thieves Cider	5.5	RED		
Guinness	5.8	Merlot, Chile	6.5	23
Harvey's Sussex Best	5	Pinotage, South Africa	7.4	27
Long Man Long Blonde	5	Malbec, Argentina		29
		Garnacha, Spain	8.6	31
		Barbera, Italy		37
BOTTLED BEER & CIDER		Mencia, Spain	10	37
Old Mout Cider, 500ml	5.5	Pomerol, France		45
<i>Berries &amp; Cherries</i>		Pinot Noir, Charles Palmer, UK		49
<i>Kiwi &amp; Lime</i>		Cabernet Franc, France		52
Brewing Brothers, 440ml	6	Cotes Du Rhone, France		55
<i>2.5% Table Beer (gf)</i>				
Big Drop 0%, 330ml	4.5	PUDDING	50ml	
<i>Reef Point Lager (gf)</i>		Monbazillac, France		4.5
<i>Citra IPA</i>		Tokaji, Hungary		6
		Dow's LBV Port		6
SOFT		Please ask to see our detailed wine list for more information on producers and vintages.		
Idyll drinks, 250ml can	3.5			
<i>Wild apple</i>				
<i>Wild gooseberry</i>				
<i>Wild rhubarb</i>				
<i>Pine forest soda</i>				
Zak's Kombucha, 125ml glass	5			
<i>Kentish Orchard Quince</i>				