

THE PLOUGH ON SUNDAY 14TH APRIL

BAR SNACKS

GIARDINIERA Italian style house pickles (ve)	4
SOURDOUGH rosemary brown butter (v)	4
NOCELLARA OLIVES lemon & oregano (ve)	3
MARINATED ANCHOVIES chilli, garlic	4
CURRIED PLAICE ROLLMOPS	each 3

STARTERS

CURED CHALK STREAM TROUT sourdough, pickled celeriac, crème fraiche	9
HERB FALAFEL cashew & harissa dip (ve)	8
VENISON BOLOGNESE CROQUETTES Sussex Charmer	8
SMOKED GURNARD COCKTAIL lovage salad, croutons	8
WINCHELSEA PIGEON HAM SALAD dukkah, chermoula, yoghurt	8
POTTED BLUE CLOUDS CHEESE beetroot relish, watercress, sourdough toast (v)	8

ROASTS

AGED CASTLE FARM BEEF RUMP CAP horseradish sauce, beef gravy	22
WINCHELSEA LEG OF HOGGET mint sauce, hogget gravy	21
LEEK, SQUASH & SHEEPS CHEESE TART peppercorn sauce (v)	19
CARLIN PEA & ROAST TURNIP BAKE onion gravy (ve)	18

All served with roast potatoes, root vegetables and Yorkshire pudding

+ CAULIFLOWER CHEESE Coastal Cheddar, Twineham Grange & Sussex Charmer (v)	6
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MAIN COURSES

ENGLISH BURRATA polenta, purple sprouting, radicchio, wild garlic salsa (v)	17
AGED BEEF BURGER smoked bacon, cheddar, slaw, charcoal burger sauce, fries	17
HARVEY'S BATTERED HADDOCK crushed peas, tartar, fries	18
8oz 40 DAY AGED BEEF RIB EYE dressed leaves, tarragon sauce, fries.	28

PUDDINGS & CHEESE

DARK CHOCOLATE TART blood orange ice cream (v)	9
STICKY TOFFEE PUDDING milk ice cream, smoked salt butterscotch (v)	8
PEANUT BUTTER CAKE apple caramel, honeycomb ice cream (ve)	8
SEA BUCKTHORN MERINGUE PIE (v)	9
ICE CREAM & SORBET <i>ask us about our house-made selection</i> (v/ve) per scoop	3
BURWASH ROSE onion marmalade, cracker (v)	10

Please advise us of any dietary requirements. Our menu is produce-led, changes frequently and is printed on recycled paper. (v) vegetarian (ve) vegan. We do NOT add a service charge to your bill.

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	Blanc de Blancs, Charles Palmer, UK		66
<i>Gin, dry vermouth</i>		Crémant, France		68
Bloody Mary	10	ROSE	175ml	BOTTLE
<i>Vodka, spice, olive & pickles</i>		Rosé, Languedoc, France	7.5	29
Classic Daiquiri	10	Rosé, Charles Palmer, UK		45
<i>White rum, lime, sugar</i>				
NON-ALCOHOLIC		WHITE		
Botivo & Soda	6	Blanc, France	6.5	23
Spiced Apple Sour.	7.5	Torrontes, Argentina	7.2	26
<i>Spice 94, apple, ginger</i>		Pinot Grigio, Italy		28
Spring Flower Spritz	7.5	Picpoul de Pinet, France	8.5	31
<i>Botivo, elderflower, lemon</i>		Chardonnay, Australia		36
DRAUGHT BEER & CIDER		Verdicchio, Italy	10.8	39
Amstel	5	Sauvignon Blanc, New Zealand		42
Birra Moretti	5.8	Chardonnay, Charles Palmer, UK		45
Brixton Pale Ale	6	Aligote, Burgundy, France		51
Orchard Thieves Cider	5.5	Macon-Fuisse, Burgundy, France		65
Guinness	5.8	RED		
Harvey's Sussex Best	5	Merlot, Chile	6.5	23
Long Man Long Blonde	5	Pinotage, South Africa	7.4	27
BOTTLED BEER & CIDER		Malbec, Argentina		29
Pillars Pilsner (gf), 330ml	5	Garnacha, Spain	8.6	31
Old Mout Cider, 500ml	5.5	Barbera, Italy		37
<i>Berries & Cherries</i>		Mencia, Spain	10	37
<i>Kiwi & Lime</i>		Pomerol, France		45
Big Drop 0%	4.5	Pinot Noir, Charles Palmer, UK		49
<i>Lager (gf), 330ml</i>		Cabernet Franc, France		52
SOFT		Cotes Du Rhone, France		55
Idyll drinks, 250ml can	3.5	PUDDING		50ml
<i>Wild apple</i>		Tokaji, Hungary		6
<i>Wild gooseberry</i>		Monbazillac, France		4.5
<i>Wild rhubarb</i>				
<i>Pine forest</i>				

Please ask to see our detailed wine list for more information on producers and vintages.