

THE PLOUGH ON FRIDAY 19<sup>th</sup> APRIL

*NEGRONI* 10

*BAR SNACKS*

GIARDINIERA PICKLES (ve)	4	SOURDOUGH rosemary brown butter	4
NOCELLARA OLIVES (ve)	3	CURING REBELS SALAMI picalilli	5
MARINATED ANCHOVIES	4	CURRIED PLAICE ROLL MOPS	each 3

*STARTERS*

CURED CHALK STREAM TROUT	sourdough, pickled celeriac, crème fraiche	9
SMOKED GURNARD COCKTAIL	lovage & turnip salad, croutons	8
VENISON BOLOGNESE CROQUETTES	Sussex Charmer cheese	9
POTTED BLUE CLOUDS CHEESE	beetroot relish, watercress, sourdough toast	8
HERB FALAFEL	harissa & cashew nut dip (ve)	7
WINCHELSEA PIGEON HAM SALAD	dukkah, chermoula, yoghurt	8

*MAIN COURSES*

BRAISED HOGGET SHOULDER PIE	mash, greens, hogget gravy	18
ORCHARD FARM PORK CHOP	Cherie red potatoes, spring onion, rhubarb salsa	21
ENGLISH BURRATA	polenta, purple sprouting, radicchio, wild garlic salsa (v)	17
CHAR SIU CAULIFLOWER	pak choi, mushroom, crispy rice, pickled carrot (ve)	16
BAKED SKATE WING	borlotti beans, tomato, greens, scallop roe butter	20
8oz 40 DAY AGED BEEF RIB EYE	dressed leaves, tarragon sauce, fries	28
AGED BEEF BURGER	smoked bacon, cheddar, slaw, charcoal burger sauce, fries	17
HARVEY'S BATTERED HADDOCK	crushed peas, tartar, fries	18

*SIDES*

TRIPLE COOKED PINK FIR POTATOES	roast garlic mayonnaise (v)	5
SEASONAL LEAVES (ve)		5
TIBBS FARM ASPARAGUS	cured egg yolk (v)	5

*PUDDINGS & CHEESE*

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

*IRISH COFFEE* 5

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	
Negroni	10
<i>Gin, Campari, sweet vermouth</i>	
Gin Martini	11
<i>Gin, dry vermouth</i>	
Bloody Mary	10
<i>Vodka, tomato, spice &amp; olive</i>	
Classic Daiquiri	10
<i>White rum, lime, sugar</i>	
NON-ALCOHOLIC	
Botivo & Soda	6
Apple & Ginger Sour	7.5
<i>Spice 94, apple, ginger beer</i>	
Spring Flower Spritz	7.5
<i>Botivo, elderflower, lemon</i>	
DRAUGHT BEER & CIDER	
Amstel	5
Birra Moretti	5.8
Brixton Pale Ale	6
Orchard Thieves Cider	5.5
Guinness	5.8
Harvey's Sussex Best	5
Long Man Long Blonde	5
BOTTLED BEER & CIDER	
Old Mout Cider, 500ml	5.5
Berries & Cherries	
Kiwi & Lime	
Brewing Brothers, 440ml	6
Table Beer	
Big Drop 0%, 330ml	4.5
Reef Point Lager (gf)	
Citra IPA	
SOFT	
Idyll drinks, 250ml can	3.5
Wild apple	
Wild gooseberry	
Wild rhubarb	
Pine forest soda	
Zak's Kombucha, 125ml glass	5
Kentish Orchard Quince	

SPARKLING	125ml	BOTTLE
Prosecco, Italy	9	46
Traditional Method, Tillingham, UK	10	52
Blanc de Blancs, Charles Palmer, UK		66
Crémant, France		68
ROSÉ	175ml	BOTTLE
Rosé, France	7.5	29
Rosé, Charles Palmer, UK		45
WHITE		
Blanc, France	6.5	23
Torrantes, Argentina	7.2	26
Pinot Grigio, Italy		28
Picpoul de Pinet, France	8.5	31
Chardonnay, Australia		36
Verdicchio, Italy	10.8	39
Sauvignon Blanc, New Zealand		42
Chardonnay, Charles Palmer, UK		45
Aligote, Burgundy, France		51
Macon-Fuisse, Burgundy, France		65
RED		
Merlot, Chile	6.5	23
Pinotage, South Africa	7.4	27
Malbec, Argentina		29
Garnacha, Spain	8.6	31
Barbera, Italy		37
Mencia, Spain	10	37
Montepulciano, Italy		40
Pomerol, France		45
Pinot Noir, Charles Palmer, UK		49
Cabernet Franc, France		52
Cotes Du Rhone, France		55
PUDDING		50ml
Tokaji, Hungary		6
Monbazillac, France		4.5
Please ask to see our detailed wine list for more information on producers and vintages.		

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