

THE PLOUGH ON SATURDAY 11TH MAY

NEGRONI 10

BAR SNACKS

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

STARTERS

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| VENISON BOLOGNESE CROQUETTES Sussex Charmer | 9 |
| CURED CHALK STREAM TROUT pickled red onion, crème fraîche, sourdough | 9 |
| POTTED BLUE CLOUDS CHEESE beetroot relish, watercress, sourdough toast (v) | 8 |
| SMOKED GURNARD COCKTAIL lovage & turnip salad, croutons | 8 |
| SLOW ROAST TOMATOES & FAVA BEAN HUMMUS paprika cracker, nasturtium (ve) | 8 |
| CRISPY DUCK & CUCUMBER SALAD sesame seed dressing | 9 |

MAIN COURSES

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| SUTTON HOO CHICKEN & HAM HOCK PIE cherie red potatoes, greens, pea gravy | 18 |
| ENGLISH BURRATA polenta, greens, radicchio, wild garlic salsa (v) | 17 |
| BAKED SKATE WING borlotti beans, tomato, greens, scallop roe butter | 20 |
| WINCHELSEA LAMB SHOULDER hand cut pasta, mint, Lord of the Hundreds | 18 |
| CURRIED CAULIFLOWER & YELLOW PEA DHAL radish & spring onion salad, almonds, mulberry chutney (ve) | 16 |
| 8oz 40 DAY AGED BEEF RIB EYE dressed leaves, bone marrow 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

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

PUDDINGS & CHEESE

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| 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 ask us about our house-made selection (v/ve) | per scoop 3 |
| CHAUCERS onion marmalade, coriander seed 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

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| Negroni | 10 |
| <i>Gin, Campari, sweet vermouth</i> | |
| Gin Martini | 11 |
| <i>Gin, dry vermouth</i> | |
| Bloody Mary | 10 |
| <i>Vodka, tomato, spice & olive</i> | |
| Classic Daiquiri | 10 |
| <i>White rum, lime, sugar</i> | |

NON-ALCOHOLIC

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| 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

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|------------------------|-----|
| Amstel | 5 |
| Birra Moretti | 5.8 |
| Three Legs Session IPA | 6 |
| Orchard Thieves Cider | 5.5 |
| Guinness | 5.8 |
| Harvey's Sussex Best | 5 |
| Long Man Long Blonde | 5 |

BOTTLED BEER & CIDER

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|-------------------------------|-----|
| Old Mout Cider, 500ml | 5.5 |
| <i>Berries & Cherries</i> | |
| <i>Kiwi & Lime</i> | |
| Brewing Brothers, 440ml | 6 |
| <i>2.5% Table Beer (gf)</i> | |
| Big Drop 0%, 330ml | 4.5 |
| <i>Reef Point Lager (gf)</i> | |
| <i>Citra IPA</i> | |

SOFT

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| 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> | |

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| SPARKLING | 125ml | BOTTLE |
| Prosecco, Italy | 9 | 46 |
| Traditional Method, Tillingham, UK | 10 | 52 |
| Crémant, France | 10.5 | 60 |
| Blanc de Blancs, Charles Palmer, UK | | 66 |
| Brut Rosé, Oxney, UK | | 68 |

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| ROSÉ | 175ml | BOTTLE |
| Rosé, France | 7.5 | 29 |
| Rosé, Charles Palmer, UK | | 45 |
| Bandol Rosé, France | | 60 |

WHITE

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|--------------------------------|------|----|
| Blanc, France | 6.5 | 23 |
| Torrontes, Argentina | 7.2 | 26 |
| Pinot Grigio, Italy | | 28 |
| Picpoul de Pinet, France | 8.2 | 31 |
| Chardonnay, Australia | 8.5 | 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

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| 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 |
| Pomerol, France | | 45 |
| Pinot Noir, Charles Palmer, UK | | 49 |
| Cabernet Franc, France | | 52 |
| Cotes Du Rhone, France | | 55 |

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| PUDDING | 50ml |
| Monbazillac, France | 4.5 |
| Tokaji, Hungary | 6 |
| Dow's LBV Port | 6 |

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