LE SECRET GARDEN
at The Plough

Inspired by the season, our Autumn Menu celebrates the finest British produce, bringing together Mediterranean flavours and classical French technique.

TO BEGIN

Warm Homemade Sourdough –£6.50
Whipped parsley butter, marmite butter and extra virgin olive oil.

Marinated Mixed Smoked Olives –£6.00

Citrus, fresh thyme and extra virgin olive oil.

Artisan Saucisson Selection –£12.00
Traditional French saucisson, homemade pickles and baby gherkins.

ENTRÉES

Hand-Dived Orkney Scallops–£21.00

Ibérico chorizo, braised Puy lentils, preserved lemon gel, Caspian caviar and parsley oil

Cured Salmon Tartare –£19.50
Almond gazpacho, green apple, cucumber, lovage emulsion, crispy seaweed and caviar.

Dry-Aged Beef Tartare Provençale –£19.50
Woodland mushrooms, cured egg yolk emulsion and grilled sourdough.

Jerusalem Artichokes (V) –£17.50
Prepared four ways, crispy Mayfield egg, frisée lettuce, black truffle vinaigrette and aged Parmesan.

Pan-Seared Duck Foie Gras ★ Chef's Recommendation –£23.00
Spiced quince purée, mulled wine gel, toasted brioche and roasted hazelnuts.

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FROM THE FIRE

Onglet Steak to Share — For Two –£75.00
Chargrilled onglet steak, bone marrow or red wine jus, confit cherry vine tomatoes and roasted Oyster mushroom.

Dry-Aged Grass-Fed British Fillet of Beef (200gr) –£34.00
Peppercorn sauce or red wine jus, confit cherry vine tomatoes and roasted Oyster mushroom.

Beetroot-Brined, 32-Day Dry-Aged Pork Cutlet(380gr on the bone) – £28.00
Jerusalem artichoke purée and caramelised chicory.

FISH

Roast Cornish Hake –£31.00
Saffron bouillabaisse, buttered baby new potatoes,beurre blanc braised leeks,basil oil .

Whole Lemon Sole on the Bone — £31.00
Brown shrimps, brown butter, capers, coastal sea herbs and grilled Amalfi lemon.

PLATS PRINCIPAUX

Slow-Cooked Lamb Shoulder –£33.00
Smoked aubergine purée, crispy pomme Anna, glazed Roscoff onion, rosemary jus and salsa verde.

Guinea Fowl Suprême –£31.00
Wild mushrooms, spelt, tarragon velouté and roasted girolle mushrooms.

Handmade Gnocchi with Ricotta (V,GF) –£28.00
Roasted Crown Prince squash, sage brown butter, toasted pumpkin seeds, Pecorino and crispy sage.

SIDES

Chunky Fries –£5.50
Malt vinegar seasoning

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Honey roast root vegetables –£5.50

Chicory & Walnut Salad –£5.50

DESSERTS

Valrhona Chocolate Fondant –£13.00
Poached Conference pear and creme fraiche sorbet

Classic Crème Brûlée with shortbread–£12.50

Le Secret Garden Apple Tarte Tatin –£13.50
Vanilla bean ice cream and salted caramel crisp
(Please allow 15 minutes for us to bake this fresh to order)

Cheese Board – £15.00
A selection of artisan cheeses, served with homemade linseed crackers, oat biscuits, quince jelly, fig chutney and fresh grapes.

L'Ouest de Lamothe Guignard Sauternes 2010 37.5cl £7.50

Croft 10 Year Old Tawny £13.50

Please notify a member of our team of any dietary requirements or allergies.
Please note: all dishes are prepared in a kitchen where allergens are present. We cannot guarantee the absence of allergen cross-contamination.
A discretionary service charge of 12.5% will be added to your final bill