LE SECRET GARDEN
at The Plough

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Seasonal Set Menu

2 Courses — £37.50
3 Courses — £45.50

ENTRÉES

Cured Salmon
Almond gazpacho, green apple, cucumber, lovage emulsion and crispy seaweed.

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

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

SUPPLEMENTS

Hand-Dived Orkney Scallops *+£6*
Pan-Seared Duck Foie Gras *+£7*

PLATS PRINCIPAUX

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

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

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

SUPPLEMENTS

British Fillet of Beef *+£10*

DESSERTS

Valrhona Chocolate Fondant
Poached Conference pear and creme fraiche sorbet

Classic Crème Brûlée with shortbread

SUPPLEMENTS

British Artisan Cheese Selection *+£5*

Please inform us of any allergies or dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.