

SAMPLE MENU

NIBBLES

Marcona Almonds £4
Mammoth Gordal Olives £4.5
Rock Oyster, Red Wine Shallots, £3 each Or £15 For a ½ Dozen 'Otis & Belle' Sourdough, Farmhouse Butter £5
Crispy Szechuan Pork Belly, Chilli, Spring Onion £9
Sweet Potato Hummus, Tamarind Chutney, Crispy Tortilla £7
Cajun Crispy Whitebait, Bloody Mary Mayo £8
Salt & Apple Cider Vinegar Pork Scratchings £4

STARTERS

Curried Carrot Soup, Focaccia, Garlic & Herb Butter £9
Crispy Curried Pigeon Breast, Raita, Pickled Cucumber, Tamarind Chutney £10
Smoked Mackerel Rillette, Horseradish, Toasted Sourdough, Pickled Beetroot £12
Longhorn Beef Carpaccio, Parsley Mayo, Egg Yolk, Watercress, Caper Berry, Sourdough Crostini £14.5
Tempura Softshell Crab, Asian Slaw, Siracha Mayo, Sesame, Coriander, Chilli £12
Pan Roasted Broccoli, Feta, Garlic & Butterbean, Chimichurri, Parsnip Crisp £9

CLASSICS

Fish & Chips, Crushed Peas, Tartare Sauce £19 The Plough Cheeseburger, Caramelised Onions, Pickles, House Fries £19 Ploughman's Board - Honey Roast Ham, Keen's Cheddar, Tomato Chutney, Sausage Roll, Pickles, Sourdough £18

MAINS

12 hr Slow Roast Porchetta, Red Pepper Romesco, Crispy Polenta, Summer Greens, Lemon Oil £25 Woodfired Monkfish, Caponata, Black Olive Tapenade, Samphire, Tapioca Cracker £27.5 Parmesan Gnocchi, Whipped Ricotta, Confit Heritage Tomato, Shallot, Parmesan Crisp £23 Woodfired Tuna Steak, Niçoise Salad – Kalamata Olives, Anchovies, Poached Egg, Lemon Vinaigrette £24

Smokin' Brothers Dry Aged Salmon Shank, Salsa Verde, Fries Watercress, Two to Share£52 8oz Aged Hereford Rib-eye Steak, Fries, Watercress, Béarnaise or Peppercorn Sauce £32 6oz Aged Hereford Minute Steak, Fries, Watercress, Béarnaise or Peppercorn Sauce £22

SIDES £5

House Fries Garden Leaves, Lemon Vinaigrette Rainbow Slaw, Chilli, Coriander & Lime BBQ Corn on the Cob, Chipotle Butter, Crispy Onion Summer Greens, Chilli & Ginger Cauliflower Cheese