Starters

Smoked Halibut

Riesling Cream & Fennel (GF) £14.00

Wild Garlic Risotto

Smoked Almond, Asparagus (VG) £8.50

Muntjac Deer & Red Hill Grapes

Loin, Rack, Leg, Offal, Jus

£14.75

Morel Tartlet Spring Onion, Pickled Pear (VG) £11.50

Main courses

Roasted Pigeon

Celeriac, Lion's Mane & Lollipop

£28.75

Glovers Sirloin Black Garlic, Roscoff Onion, Brisket

£36.00

Spring Lamb Rack

Braised Lamb Neck, Tapenade & Mint Sauce

Garden of England (VG)

Asparagus, Artichoke & Sauce Vin Jaune

(VG) £21.00

Atlantic Cod

Razor Clam & Lobster Beurre Blanc

£29.00

Sides

Confit Provenance Potatoes (V / GF) £4.50

Chargrilled Baby Leek & Salsa Verde £4.75

Buttered Turnips & Chive (VG / GF) £4.00

Dessert

Rhubarb (VG)

Cardamom & Ginger

£9.00

Noisette (VG)

Hazelnut Mousse & 70% Chocolate Ice Cream

£8.25

Honey & Winterdale Milk

Lemon Mousse, Milk Ice Cream

£7.75

Passionfruit & Mango

Prosecco Granita

Cheese Selection

KENTISH BLUE

A young blue cheese with a firm but moist texture. It has gentle smooth flavours. The delicious raw milk gives it a unique taste. Kingcott dairy in Staplehurst

WINTERDALE SHAW

A local cheese from Wrotham Dairy Farm. Cheddar Winterdale Shaw is made by Robin & Carla Betts at their farm in the North Kent Downs using milk from their own dairy cows. Winterdale Shaw is a clothbound cheddar, matured for a minimum of 9 months in chalk caves giving it a distinct flavour.

SUSSEX BRIE

This cheese has a fluffy white rind with a smooth interior. Made from pasteurised cow's milk the flavour is mellow with a hint of nuttiness. Subtle tones of fresh mushrooms with a creamy and smooth finish

Served with Chutney & Biscuits

£12.00

Some cheeses are unpasteurised and contain raw milk which is not suitable for vulnerable groups.

Contact

01732 822233

TAYLORS LN — TROTTISCLIFFE — KENT — ME19 5DR

bowleys@theploughkent.com

BOWLEYS

AT THE PLOUGH

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Hours

Tuesday to Saturday, Lunch midday to 3pm (last orders

2.30pm), Dinner 6.30pm to 10.30pm

Sunday Lunch midday to 6pm (last orders 3:30pm)

Make a Reservation