



WHILST YOU

WAIT

homemade focaccia olive oil & balsamic	pb		5.50	shishito peppers gf/pb cumin & sea salt	5.50
Colchester rock oysters cucumber & long pepper	gf	1	3.00 15.00	house marinated olives gf/pb olive oil, garlic, chilli, lemon & herbs	5.50

STARTERS

steamed prawns gf served cold with cucumber & caviar	15.50	soy & ginger cured chalk stream tro green mango salad & nuoc cham	out gf	10.90
glazed figs stracciatella gf roquette & balsamic glaze	11.00	Plough steak tartare gf pickled shimeji mushrooms, nasturtium, herb emulsion & potato straws	100g 200g	15.00 30.00
salt baked celeriac pb/n apple chutney & caramalized walnuts	8.90	roast pigeon breast gf beetroot & blackberries		11.50

ROASTS

all served with a Yorkshire pudding, roasted seasonal vegetables, greens, roast potatoes & plenty of gravy served family style

sirloin of beef chimichurri	22.50	half chicken served on the bone, tomato chutney	21.00
leg of lamb apple chutney	22.50	mushroom wellington pb beetroot purée	18.00
children's roasts please ask your server for roast options	12.90	mixed meat roast beef, chicken & lamb	28.00

MAIN COURSE

SALADS

MAIN COCKOL		CALADO	
Plough cheeseburger & seasoned frientwo patties, shredded lettuce, salted onion, cheese singles & pickled tomato chutney	extra patty 4.00	burrata gf/v/n green beans, orange, pomegranate, mint, toasted seeds	19.50
beer battered fish	18.50	Caesar	16.00
hand-cut chips, crushed peas, curry sauce & tartare roast pumpkin gf/pb/n	16.90	cos, egg, crispy parma ham, anchovies, croutons $\&$ parmesan	add chicken £4.00
broccoli, dukkah & beetroot hummus		beetroot gf/v	16.00
fish of the day please ask your server	РОА	goats cheese, beetroot hummus, caramelised walnuts & apple	
pasta of the day please ask your server	POA	panzanella pb heritage tomatoes, shallots, caperberries, yesterday's focaccia & olive oil	16.00

SIDES

panzanella salad pb	6.50	mashed potato v	5.00
caesar salad	6.50	roast potatoes pb	5.00
hand-cut chips v	4.30	cauliflower cheese v	6.00
Plough seasoned fries v	4.30	extra vegetables pb	5.00

Please let us know of any allergies or dietary requirements before you order.

(v) - VEGETARIAN (pb) - PLANT BASED - (gf) GLUTEN FREE - (n) - CONTAINS NUTS (*) - CAN BE MADE

All tables will incur a discretionary 10% service charge, which is distributed directly to our team. VAT is included at the standard rate.