

Menu



WHILST YOU WAIT

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|--|------|---|------------------------------|
| homemade focaccia ve olive oil & balsamic | 5.50 | padron peppers ve*/gf* Caesar dressing & Parmesan | 5.50 |
| baked spinach & artichoke dip v/gf* | 5.50 | house marinated olives ve/gf olive oil, garlic, chilli, lemon & herbs | 5.50 |
| crispy spiced whitebait gf* herb mayonnaise & Plough seasoning | 5.50 | Colchester rock oysters gf apple mignonette | each 3.00 1/2 dozen 15.00 |

STARTERS

| | | | |
|---|-------|------------------|-------|
| steamed mussels gf* mulled cider sauce & warm focaccia | 10.50 | Large with fries | 19.50 |
| leeks vinaigrette v/gf/n goats curd & toasted hazelnuts | 11.00 | | |
| pear & endive salad v/gf/n dolcelatte & candied walnuts | 9.90 | | |
| pickled mackerel gf kohlrabi, apple & wasabi | 9.90 | | |
| crispy pigs head terrine gf* soft-boiled egg, Plough brown sauce & matchstick fries | 10.25 | | |
| warm caponata ve/gf* toasted focaccia | 8.90 | | |

SIDES

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|--|------|
| urap sayur ve/gf | 5.90 |
| Caesar salad | 6.00 |
| hand-cut chips v | 4.40 |
| Plough seasoned fries v | 4.40 |
| mashed potato v/gf | 5.00 |
| glazed carrots with dukkah v/ve*/gf/n | 5.50 |
| buttered winter greens v/ve*/gf | 5.50 |
| cauliflower cheese v/gf | 6.50 |

MAIN COURSE

| | | | |
|--|-------|-------------|------|
| Plough cheeseburger two patties, shredded lettuce, salted onion, cheese singles, pickled tomato chutney & seasoned fries | 18.50 | extra patty | 4.00 |
| beer-battered fish hand-cut chips, crushed peas, curry sauce & tartare | 18.50 | | |
| sumac-roasted half-chicken gf/n harissa hummus, glazed carrots & dukkah | 18.90 | | |
| glazed king oyster mushrooms v/ve*/gf/n Brussels sprouts, chestnuts & maple syrup | 17.90 | | |
| braised beef shin gf celeriac & cavolo nero | 21.00 | | |
| pan-fried sea bream gf butternut squash, sea vegetables & wakame mayonnaise | 19.50 | | |
| roast Jerusalem artichoke v/ve*/gf/n crosnes, cavolo nero, prune puree & toasted hazelnuts | 17.90 | | |
| confit duck leg gf* roasted onion & duck heart kebab | 21.00 | | |
| roast hake supreme gf leeks, samphire & mussels | 20.90 | | |
| squash & rainbow chard borek v feta & za'atar | 18.50 | | |
| 10oz sirloin steak gf tenderstem broccoli, confit garlic & bordelaise sauce | 31.50 | | |

We recommend ordering a side with your main course

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

(v) VEGETARIAN (ve) VEGAN (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.



THE PLOUGH
COTON

SALADS

warm urap sayur ve/gf 16.50

green beans, bok choy, spinach & bean sprouts with an Indonesian-spiced coconut topping

Plough Caesar 16.50

cos, soft-boiled egg, crispy Parma ham, anchovies, focaccia croutons, Caesar dressing & Parmesan

beetroot ve/gf/n 16.50

goats cheese, beetroot hummus, rocket, candied walnuts & apple

roasted cauliflower ve/gf 16.50

buckwheat, harissa hummus, chickpeas, pomegranate, red cabbage & pickles

Add chicken to any salad 3.50

GRAZING PLATES

all served with focaccia

Plough 16.90

homemade sausage roll, Plough pickled egg, olives, cheddar, apple & chutney

seafood gf* 18.90

oyster, pickled mackerel, whitebait, prawns, rollmop herring, herb mayonnaise, wakame mayonnaise, Tabasco & lemon

meat gf* 18.90

locally sourced charcuterie, olives & homemade pickles

vegetable v/ve*/gf*/n 16.90

carrots, cauliflower, broccoli, sprouts, celeriac, beetroot hummus, harissa hummus & dukkah

cheese v*/gf* 14.90

selection of cheeses, crackers & homemade chutneys

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