

Menu



WHILST YOU WAIT

homemade focaccia ve olive oil & balsamic	5.80	padron peppers v/ve*/gf* garlic aioli	5.70
cheesy spinach & artichoke dip v/gf* warm focaccia	6.50	house marinated olives ve/gf olive oil, garlic, chilli, lemon & herbs	5.50
crispy calamari gf* chilli & lime mayo	6.50	panko-crumbed fried oysters gf* wasabi mayo & pickled ginger	each 3.50 1/2 dozen 19.00

STARTERS

moules vadouvan gf* fresh mussels steamed in a light curry sauce finished with cream, served with focaccia	11.00/ 21.00 (large with fries)
fennel, citrus & stracciatella v/gf creamy stracciatella topped with shaved fennel, blood orange and bergamot	12.00
swede & potato pavé with haggis v* pressed swede and potato terrine, haggis bon-bon & whisky butter sauce	10.50
crispy baby octopus & cucumber salad gf* fried baby octopus and cucumber in a garlic, chilli and black rice vinegar dressing	11.50
charred little gem with pancetta gf lightly warmed and charred lettuce topped with pancetta & pangrattato, served with sauce gribiche	9.90
wild mushroom parfait ve/gf*/n roasted wild mushroom parfait, onion chutney & toasted focaccia	9.90

SIDES

nam khao tod ve*/gf*	5.90
Caesar salad	6.00
fine bean salad ve/gf	6.50
Plough seasoned fries v/gf*	4.50
hand-cut chips v	4.50
mashed potato v/ve*/gf	5.00
roast heritage carrots v/ve*/gf	5.50
tenderstem broccoli v/ve*/gf	5.90
cauliflower cheese v/gf	6.50

MAIN COURSE

Plough cheeseburger & fries gf* two 3oz patties, shredded lettuce, salted onion, cheese singles & pickled tomato chutney in a brioche bun with seasoned fries	18.50 extra patty 4.00
beer-battered fish & chips beer-battered haddock, hand-cut chips, crushed peas, curry sauce & tartare	18.50
chicken, leeks & truffle gf half a chicken, creamed & roasted leeks, shaved fresh black truffle & jus	20.50
broccoli, beets & hazelnuts v/ve*/gf/n purple-sprouting broccoli, roasted beetroots & confit garlic topped with pangrattato & toasted hazelnuts	18.90
pork belly, apple & cabbage gf 12-hour roasted pork belly, cabbage, baked apple, pickled yellow mustard seeds & jus	23.90
pollock, cauliflower & coastal greens gf* pan-fried pollock supreme, roasted cauliflower & greens foraged from the UK coastline	22.90
aubergine, hummus & chickpeas v/ve*/gf/n smoky burnt aubergine, harissa hummus, toasted chickpeas topped with dukkah & zhoug	17.90
duck breast, rhubarb & chicory gf/n pan-roasted duck breast, caramelised rhubarb, chicory & savoury-spiced nut crumble	22.90
prasopita, cucumber & olives v leeks, feta & fresh herbs wrapped in crispy filo pastry, served with a salad of cucumber & kalamata olives	19.90
halibut, clams & salsify gf butter-roast halibut, steamed clams, roast salsify, coastal greens & caviar	32.50
10oz fillet steak tenderstem broccoli, confit garlic & green peppercorn sauce	gf 40.00

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

nam khao tod ve*/gf*/n 16.90

crispy jasmine rice, thai herbs & peanuts served with raw cabbage, lettuce & chilli, garlic & lime dressing

Plough Caesar 16.90

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

heritage carrot ve/gf 16.50

roasted heritage carrots, pesto, curly kale & spiced seeds

fine bean & goats curd ve/gf 17.00

beans, roasted peppers, capers & goats curd with a lemon & herb dressing

Add chicken to any salad 4.00

GRAZING PLATES

all served with focaccia

Plough 17.90

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

seafood gf* 18.90

oyster, calamari, baby octopus, pickled mussels & clams, rollmop herring, king prawns, chilli & lime mayo, wasabi mayo, Tabasco & lemon

meat gf* 18.90

locally-sourced charcuterie, olives & homemade pickles

vegetable v/ve*/gf*/n 17.90

broccoli, cauliflower, beetroot, salsify, cabbage, carrot, harissa hummus & savoury crumble

cheese v*/gf* 14.90

selection of cheeses, crackers & homemade chutneys

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