

Sunday



WHILST YOU WAIT

homemade focaccia ve	5.80	house marinated olives ve/gf	5.70
olive oil & balsamic		olive oil, garlic, chilli, lemon & herbs	
padron peppers v/ve*/gf*	5.70	panko-crumbed fried oysters gf*	each 3.50
garlic aioli		nước chấm dipping sauce	1/2 dozen 19.00

STARTERS

tuna tataki gf*	13.90	king prawns & green papaya gf*	15.90
seared sashimi-grade tuna served with wasabi, pickled ginger and black rice vinegar ponzu		butter-roasted king prawns with a spicy salad of green papaya, cherry tomatoes, green beans and peanuts	
goats curd primavera v/gf	12.00	charred little gem with pancetta gf	9.90
whipped goats curd, beans and peas, dressed in vibrant herb oil and topped with pangrattato		lightly warmed and charred lettuce topped with pancetta and pangrattato, served with sauce gribiche	
coppa carpaccio gf*	10.50	grilled artichoke & romesco ve/gf*/n	9.90
thin slices of locally cured pork shoulder, herb mayo, toasted pine nuts, Parmesan and truffled balsamic vinegar		charred baby artichokes in a smooth roasted red pepper and almond sauce with house pickles	

ROASTS

our roasts come with a Yorkshire pudding, roasted seasonal vegetables, greens, roast potatoes and plenty of gravy, all served family style

sirloin of beef gf*	22.50	half-chicken gf*	21.00
chimichurri		tomato chutney	
Pork loin gf*	21.50	mushroom wellington v/ve*	18.00
apple purée		beetroot purée	
leg of lamb gf*	22.50	childrens roast (U12s) v*/ve*/gf*	13.00
butternut squash purée		beef, chicken, lamb, pork or mushroom wellington	
mixed meat roast gf*	32.50		
beef, chicken, lamb and pork			

MAIN COURSE

Plough cheeseburger or Seitan burger v*/gf*	18.50	beer-battered fish	18.50
two patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00	beer-battered haddock, hand-cut chips, crushed peas, curry sauce and tartare	
Plough Caesar	16.90	cauliflower, dahl & spinach v/ve*/gf	17.90
cos, soft-boiled egg, crispy Parma ham, anchovies, focaccia crisps, Caesar dressing and Parmesan		roasted cauliflower, red lentil and chickpea dahl, spiced spinach and house pickles	
Greek salad v/gf	17.00	pasta of the day	POA
tomatoes, olives, cucumber, red onion and feta with parsley mint and oregano, all dressed in herb oil		please ask your server	
add chicken to either salad	4.00	fish of the day	POA
		please ask your server	

SIDES

roast potatoes ve/gf	5.00	hand-cut chips v	4.50
mashed potato v/gf	5.00	Plough seasoned fries v/gf*	4.50
roasted vegetables & greens ve/gf	5.00	pork crackling gf	5.00
cauliflower cheese v/gf	6.00	Caesar salad	6.00

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 altered to suit dietary requirement

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



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Happy Hour

Come join us Tuesday to Friday from 3pm until 6.30pm
Classic cocktails 2 for £14 ~ £5 a pint on selected beers
T&Cs apply

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