

WHILST YOU  
WAIT

<b>homemade focaccia</b> ve	5.80	<b>padron peppers</b> v/ve*/gf*	5.70
olive oil and balsamic		garlic aioli	
<b>frickles</b> v/gf*	5.70	<b>house marinated olives</b> ve/gf	5.50
ranch dressing		olive oil, garlic, chilli, lemon and herbs	
<b>crispy calamari</b> gf*	6.50	<b>panko-crumbed fried oysters</b> gf*	each 3.50
chilli & lime mayo		nước chấm dipping sauce	1/2 dozen 19.00

## STARTERS

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

## SIDES

<b>urap sayur</b> ve*/gf*	5.90
<b>avocado &amp; corn salad</b> ve*/gf*	5.90
<b>Caesar salad</b>	6.00
<b>Greek salad</b> v/ve*/gf	6.50
<b>Plough seasoned fries</b> v/gf*	4.50
<b>hand-cut chips</b> v	4.50
<b>battered new potatoes</b> v/ve*/gf*	5.00
<b>peas &amp; beans</b> v/ve*/gf*	5.50
<b>tenderstem broccoli</b> v/ve*/gf*	5.90
<b>macaroni cheese</b> v/gf*	6.50

## MAIN COURSE

<b>Plough cheeseburger &amp; fries</b> gf*	18.50
two 3oz patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00
<b>Plough seitan burger &amp; fries</b> v	18.50
two homemade seitan patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00
<b>beer-battered fish &amp; chips</b>	18.50
beer-battered haddock, hand-cut chips, crushed peas, curry sauce & tartare	
<b>chicken, tomato &amp; basil</b> gf*	20.50
roast chicken breast and leg, confit tomatoes, tomato ragu, pesto, Parmesan crisp and jus	
<b>courgette, black garlic &amp; ricotta</b> v/gf	19.90
roasted courgette, black garlic purée, whipped herby ricotta, mustard leaves and toasted pine nuts	
<b>pork chop, nectarine &amp; feta</b> gf	24.90
chop from a rack of pork gently roasted overnight, grilled nectarine and feta salad with crushed chilli flakes and jus	
<b>whole plaice, clams, cockles &amp; mussels</b> gf*	22.90
butter-roasted plaice, cooked with coastal greens, topped with lightly pickled clams, cockles and mussels	
<b>cauliflower, dahl &amp; spinach</b> v/ve*/gf*	19.90
roasted cauliflower, red lentil and chickpea dahl, spiced spinach and house pickles	
<b>lamb neck, cucumber &amp; onion</b> gf*	23.90
slow-roasted lamb neck with a mélange of charred grolot onions, cucumber and gem lettuce, served with jus	
<b>tomato pastilla, baba ganoush &amp; olive</b> v/ve*	19.90
filo pastry filled with a tomato ragu, served with smoky baba ganoush and a green olive tapenade	
<b>trout, razor clams, peas &amp; beans</b> gf*/n	22.90
pan-fried chalk stream trout and confit razor clams served with, toasted almonds and buttered peas and beans	
<b>10oz sirloin steak</b> gf*	37.00
<b>10oz fillet steak</b> gf*	43.00
our steaks are served with tenderstem broccoli, confit garlic, a side of your choice and green peppercorn sauce	

*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 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*



THE PLOUGH  
COTON

## SALADS

<b>urap sayur</b> ve/gf	16.90
green beans, bok choy, sugarsnaps and bean sprouts with an Indonesian-spiced coconut topping	
<b>Plough Caesar</b>	16.90
cos, soft-boiled egg, crispy Parma ham, anchovies, focaccia crisps, Caesar dressing and Parmesan	
<b>Greek salad</b> gf	16.90
tomatoes, olives, cucumber, red onion and feta with parsley mint and oregano, all dressed in herb oil	
<b>avocado, red pepper &amp; sweetcorn</b> ve/gf*	16.90
chopped salad of avocado, red peppers, charred corn, flatbread crisps and shallots with a chimichurri dressing	

Add chicken to any salad 4.00

## GRAZING PLATES

all served with our focaccia

<b>Plough</b>	17.90
homemade sausage roll, pickled quails egg, olives, cheddar, ham, apple and chutney	
<b>seafood</b> gf*	18.90
oyster, calamari, tuna tataki, pickled mussels, cockles & clams, rollmop herring, king prawns, chilli and lime mayo, herby mayo, Tabasco and lemon	
<b>meat</b> gf*	18.90
locally-sourced charcuterie, olives and homemade pickles	
<b>vegetable</b> v/ve*/gf*	17.90
broccoli, cauliflower, padron peppers, courgette, grelot onion, peas, beans and hummus	
<b>cheese</b> v*/gf*	14.90
selection of cheeses, crackers and homemade chutneys	

## FLATBREADS

served 1200-1630

our flatbreads are made in-house daily, all served with a garden salad and fries

<b>grilled chicken</b> gf*	15.90
chicken breast strips, cucumber salad, hummus and shawarma sauce	
<b>roasted pepper</b> v/ve*/gf*	15.90
charred peppers, crumbled goats cheese, rocket and pesto	
<b>haddock goujons</b>	15.90
beer-battered haddock goujons, tartare sauce and watercress	
<b>minute-steak</b> gf*	19.90
sirloin steak, rocket, Parmesan and onion chutney	

We also offer a weekly-changing set-lunch menu Tuesday to Friday 1200-1500

Please ask your server for more details

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