



WHILST YOU WAIT

Sourdough & homemade focaccia ve	6.20	Padron peppers v/ve*/gf*	6.00
olive oil & balsamic		garlic aioli	
Crispy pork belly bites gf	6.80	House marinated olives ve/gf	6.00
with hot chilli honey		olive oil, garlic, chilli, lemon & herbs	
Tapenade & pistachio hummus ve n	6.80	Mersea oysters gf	each 3.90
toasted sourdough		served with shallot vinegar & Tabasco	1/2 dozen 21.50

STARTERS

Butternut squash soup ve/gf*	8.70
crispy sage & apple croutons served with focaccia	
Pressed ham hock terrine gf*	11.00
crispy hen's egg, piccalilli gel & sourdough toast	
Classic moules marinière gf*	10.50
mussels with white wine, garlic, parsley & cream sauce	/21.50
served with warm baguette (main course served with fries)	
Pan-fried scallops gf	15.90
served with miso, apple & pickled raisins	
Thai ginger salad ve gf n*	9.50
Crunchy raw carrot, French beans, radish, edamame beans, ginger with a soy & sesame oil dressing & salted peanuts	
Crispy arancini v ve gf	10.50
sweetcorn & thyme with a Jerusalem artichoke purée	

SIDES

Caesar salad	6.70
Plough seasoned fries v/gf*	4.80
Hand-cut chips v	4.80
Creamy mashed potato v/gf	5.00
Braised hispi cabbage gf*	6.50
Garlic & chilli pak choi ve/gf	5.90
Tenderstem broccoli ve/gf	5.90
Honey-roasted carrots with coriander & hazelnuts v/ve*/gf*/n	5.00

MAIN COURSE

Plough cheeseburger & fries gf*	19.50
two 3oz patties, shredded lettuce, salted onion, cheese singles & pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00
Plough seitan burger & fries v	19.50
two homemade seitan patties, shredded lettuce, salted onion, cheese singles & pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00
Beer-battered fish & chips	19.90
beer-battered haddock, hand-cut chips, crushed peas, curry sauce & tartare sauce	
Braised beef short rib gf	28.00
served on a bed of herb mash, glazed carrots, greens & red wine jus	
Spiced chicken broth gf	21.90
with spring onions, coriander, pak choi, fresh chilli & rice noodles	
Pan-seared calves liver gf	26.00
braised onion, hispi cabbage, dauphinoise potato & a rich gravy	
Baked hake supreme gf	26.00
bouillabaisse, Charlotte potatoes, tenderstem broccoli & coriander oil	
Celeriac & salsify risotto ve gf n*	19.50
pear, toasted hazelnuts & crispy kale	
Roasted cod gf	26.00
served on a bed of chorizo, chickpea & spinach ragu	
Truffle glazed cauliflower steak ve gf	20.00
on herb polenta cake & maple glazed woodland mushrooms & mushroom ketchup	
10oz sirloin steak gf*	37.50
10oz fillet steak gf*	43.50
our steaks are served with a wedge of roast hispi cabbage topped with chive emulsion and crispy onions, a side of your choice & green peppercorn sauce	

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

Thai ginger salad ve gf n* 19.50

Crunchy raw carrot, French beans, radish, edamame beans, ginger with a soy & sesame oil dressing with salted peanuts

Plough Caesar gf* 17.90

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

Add chicken to any salad 4.00

GRAZING PLATES

all served with sourdough bread

Seafood gf* 18.90

oyster, pickled mussels, cockles & clams, rollmop herring, gravlax, & smoked trout with tartare sauce, Tabasco & lemon

The Plough v*/gf* 18.90

a combination of ham hock, Padron peppers, olives, pickled vegetables, tapenade & pistachio hummus

FLATBREADS

served 12:00-16:30

Our flatbreads are made in-house daily, all served with a garden salad & fries

Grilled chicken gf* 15.50

chicken breast strips, chickpeas, chermoula & mixed leaves

Roasted cauliflower v/gf* 14.90

roasted cauliflower, whipped feta, mixed leaves & tahini dressing

Haddock goujons 14.90

beer-battered haddock goujons, tartare sauce & pea shoots

Pork belly gf* 15.50

crispy pork belly, cucumber, spring onion & tangy Plough hoisin

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(n) Contains nuts () Can be altered to suit dietary requirement*

Our kitchen handles all major allergens. Whilst we take care, we cannot guarantee there wont be cross contamination.

We also offer a weekly-changing set-lunch menu Tuesday to Friday 12:00-15:00

Please ask your server for more details



We are proud to share that our talented kitchen team has been awarded an AA Rosette for culinary excellence. This reflects their passion, creativity & commitment to delivering outstanding food.

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