Menu

THE PLOUGH
COTON

WHILST YOU WAIT

Sourdough & homemade focaccia ve — 7.90
hummus, olive oil & balsamic

Crispy pork belly bites gf — 7.50
with hot chilli honey

Plough Bloody Mary v*/ve* — 12.90
Tabasco infused vodka, house tomato juice, a rich port reduction. Finished with crispy bacon and savoury garnishes.

Padron peppers v/ve/gf — 6.80
smoked sea salt

House marinated olives ve/gf — 6.80
olive oil, garlic, chilli, lemon & herbs

Mersea oysters gf — each 3.90, 1/2 dozen 21.50
served with shallot vinegar & Tabasco

STARTERS

Garden pea & basil soup ve*/gf* — 8.90
finished with crème fraiche served with focaccia

Pressed chicken & ham hock terrine gf* — 11.50
pickled egg, aioli & sourdough toast

Classic moules mariniére gf* — 10.90 /21.90
mussels with white wine, garlic, parsley & cream sauce served with warm baguette (main course served with fries)

Pan-fried king scallops gf — 16.90
served with bouillabaise & citrus gel

Waldorf salad ve gf n* — 10.50
mixed lettuce leaves, raisins, candied walnuts, celery, crisp apple and grapes, with a sour cream & yoghurt dressing.

Crispy saffron arancini v gf — 10.50
homemade tomato chutney & a basil emulsion

SIDES

Caesar salad — 6.80

Plough seasoned fries v/gf* — 4.95

Hand-cut chips v — 4.95

Creamy mashed potato v/gf — 5.20

Braised hispi cabbage gf* — 6.50

Tenderstem broccoli ve/gf — 6.20

Honey-roasted carrots with coriander & hazelnuts v/ve*/gf*/n — 5.50

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

MAIN COURSE

Plough cheeseburger & fries gf* — 19.90, extra patty 4.00
two 3oz patties, shredded lettuce, salted onion, cheese singles & pickled tomato chutney in a brioche bun with seasoned fries

Plough veggie burger & fries v/ve* — 19.90
Moving Mountain burger,, shredded lettuce, salted onion, cheese singles & pickled tomato chutney in a brioche bun with seasoned fries

Beer-battered fish & chips — 21.00
beer-battered haddock, hand-cut chips, crushed peas, curry sauce & tartare sauce

Chicken ballotine gf — 25.00
breast wrapped in Parma ham, sunblushed tomato & herb stuffing. dauphinoise potato, tenderstem brocolli and a pink peppercorn sauce.

Braised beef short rib gf — 28.50
crispy jasmine rice, green bean, ginger, carrot & watercress salad with Sri Lankan spices

Pan-seared calves liver gf* — 26.50
creamy mash, Roscoff onion,, smoked streaky bacon, greens & a rich gravy

Pollock supreme gf — 26.00
smoked leeks, samphire, crab potato cake & brown crab sauce

Spinach gnocchi ve gf — 19.90
piquillo pepper & confit garlic, pipperade, lemon thyme pomodoro sauce & olive crumb

Truffle glazed cauliflower steak ve gf — 21.00
on herb polenta cake & maple glazed woodland mushrooms & mushroom ketchup

10oz fillet steak gf* — 43.90

Butchers cut - please ask your server gf* — TBA

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

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SALADS

Sweet chili salmon salad 19.60
lettuce, cucumber, red onion, chickpeas & edamame beans, with a tomato and sweet honey dressing

Waldorf salad ve gf n* 18.90
mixed lettuce leaves, raisins, candied walnuts, celery, crisp apple and grapes, with a sour cream & yoghurt dressing.

Plough Caesar gf* 18.50
gem lettuce, soft-boiled egg, crispy Parma ham, anchovies, focaccia crisps, Caesar dressing & Parmesan

Add chicken to any salad 4.50

GRAZING PLATES

all served with sourdough bread

Seafood gf* 19.50
oyster, pickled mussels, cockles & clams, rollmop herring, gravlax, & smoked trout with tartare sauce, Tabasco & lemon

The Plough v*/gf* 19.50
chicken & ham hock terrine, Padron peppers, a pickled egg, olives, pickled vegetables, cheddar & onion chutney

FLATBREADS

served 12:00-16:30

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

Grilled chicken gf* 15.90
chicken breast strips, chickpeas, chermoula & mixed leaves

Roasted cauliflower v/gf* 15.90
roasted cauliflower, whipped feta, mixed leaves & tahini dressing

Haddock goujons 15.90
beer-battered haddock goujons, tartare sauce & pea shoots

Pork belly gf* 15.90
crispy pork belly, cucumber, spring onion & tangy Plough hoisin

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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

AA Rosette award for culinary excellence 2025

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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VAT is included at the standard rate