Menu

THE PLOUGH
COTON

WHILST YOU WAIT

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

Pork belly bites gf — 8.90
honey & mustard glaze

House marinated olives ve/gf — 6.90
olive oil, garlic, chilli, lemon & herbs

Fried padron peppers ve/gf — 7.90
orange & herb pangranata

STARTERS

Mersea oysters gf — each 3.90, 1/2 dozen 21.50
shallots, sherry vinegar, lemon & Tabasco

Carbonara arancini gf — 11.90
cracked pepper, pancetta & garlic alioli

Curried coconut king prawns — 12.90
pumpkin, coriander & crispy glass noodles

Smoked aubergine bruschetta ve/ gf* — 9.90
with roasted pepper & beetroot

Homemade Squash soup v /gf* — 9.50
with goats cheese crumb & foccacia

Duck & ham rillette gf* / n — 11.90
fig marmalade, pistachio salt & sourdough toast

MAINS

Treacle glazed blade of beef gf* — 28.00
colcannon mash, pumpkin & jus

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

Pan-seared sea bass fillet — 26.90
mixed seafood gnocchi & spinach

Beer-battered fish & chips — 21.50
hand-cut chips, crushed peas, curry & tartare sauces

Pork loin steak gf* — 25.50
potato & black pudding bon bon, burnt apple & chestnut puree, cavalo nero & smoked jus

Confit chicken leg — 25.50
Merguez sausage & pancetta cassoulet

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

King oyster mushrooms ve gf — 23.50
charred onions, radicio, chermoula & paprika broad beans

Mixed bean & herb casserole ve gf — 21.90
summac, baked pumpkin & crispy tofu

10oz Ribeye steak gf* — 38.00
pink peppercorn sauce

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 & pink peppercorn sauce

SIDES

Caesar salad v — 6.80

Seasalt fries v/gf* — 4.95

Hand-cut chips v — 4.95

Baked new potatoes v/gf — 5.50

Braised hispi cabbage v/gf — 6.50

Tenderstem broccoli ve/gf — 6.30

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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SALADS

Add chicken to any salad 4.50

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

Shawarma salad ve /gf 17.00
roasted & pickled vegetables, fresh herbs, beetroot hummus & aioli

Sweet chilli salmon salad gf 19.60
lettuce, cucumber, red onion, chickpeas, edamame beans, cherry tomatoes and sweet honey dressing

FLATBREADS

served 12:00-16:30

Our flatbreads below are made in-house daily, all served with a garden salad & fries
(Our gluten free option is in a sandwich)

Pork belly flatbread gf* 15.90
cucumber, spring onion, mustard & honey

Haddock goujon flatbread 15.90
beer-battered haddock goujons with tartare sauce

Grilled chicken flatbread gf* 15.90
chicken strips, chickpeas with yoghurt & tahini dressing

Roasted mediterranean vegetable flatbread gf* 15.90
with olive crumb & beetroot hummus

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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 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 passion, creativity & commitment to delivering outstanding food.

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