



THE PLOUGH

BAR AND RESTAURANT

NIBBLES

Warm Ciabatta Bread, Virgin Olive Oil and Balsamic	4.00
Noccellara Olives (vg) (gf)	4.50
Pork and Chorizo Sausage Rolls with Chilli Jam	4.50
Beef Croquettes with Rosemary Aioli	5.50

TO *Start*

Chef's Soup Served with Homemade Bread	6.50
Chargrilled Aubergine Steak Served with Smoked Harissa, Tomato, Aubergine Pickle and Coconut Cream (vg)	8.00
Pork Belly Rib Gochang, Honey and Soy Glaze, Black Sesame and Coriander	11.50
Sauteed Chicken Livers Served with Caramelised Onions, Rocket and Balsamic Dressing	8.50
Scottish Smoked Salmon Risotto Served with Fresh Dill and Parmesan Shavings (GF)	9.50
Caramelised Goats Cheese Served with Roast Nut, Baked Beetroot & Red Onion Salad & Herb Oil	8.50
Cornish King Scallops Baked in the Shell served with Chorizo and Herb Butter (gf)	13.50
Pan Fried Tiger Prawns In Smoky Pil Pil Sauce with Toasted Ciabatta	12.50

VEGAN AND VEGETARIAN

Wild Mushroom,, Parmesan, Spinach and Sage Linguine With Pesto Cream and Shaved Parmesan	17.50
Sweet Potato, Squash and Chickpea Curry Served with Scented Basmati Rice and Coconut Cream	17.50

SPECIALITIES

Pan Fried Calves Liver with Bacon Served with Creamed Potatoes Vegetables and Balsamic Onion Gravy	19.50
Suffolk Chicken, Bacon & Leak Pie Served with a Puff Pastry Lid in a tarragon Veloute with vegetables	18.50
The Plough's Fish and Chips Served with Crushed Peas, Thick Cut Chips and Tartare Sauce	18.50
Seafood Linguine With Scallop in the Half Shell, Tomato, Chilli and Mascarpone Sauce	21.50
Billingsgate Market Fish Grill Spring Greens, Crushed Potatoes, Sea Asparagus and a White Wine Cream Sauce. (gf) <i>Ask Your Server for Today's Selection</i>	25.00

FROM THE *Grill*

Beef Steak Burger Burger Sauce, Sriracha Mayonnaise, Mature Cheese, Gherkin and Toasted Brioche Bun with Skin on French Fries	17.50
10oz 28-day aged Scotch Rib-eye Steak <i>With a Choice of: French Fries, Thick Cut Chips or Salad</i> <i>Choose From: Red Wine Jus or Peppercorn Sauce</i>	30.00
8oz 38-day Aged Scotch Fillet Steak <i>With a Choice of: French Fries, Thick Cut Chips or Salad</i> <i>Choose From: Red Wine Jus or Peppercorn Sauce</i>	38.00

SIDES

French Fries	4.00
Dressed Summer Salad	4.00
Buttered Mixed Vegetables	4.00
Triple Cooked Chips	4.50
Truffle and Parmesan Chips	7.50

Please advise a member of staff of any allergies or dietary requirements.
A service charge of 10% will be applied to all tables of 6 or more people.



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CHAMPAGNE

	Bottle
1/2 Baron De Marck Brut NV	25.00
Gobillard Brut NV	50.00
Gobillard Brut Rose NV	52.00
Bollinger Brut NV	75.00
Bollinger Brut Rose NV	85.00

White

	175ml	250ml	Bottle
Pinot Grigio Via Nova Italy (Vegan)	7.00	8.10	22.50
Tooma River Chardonnay Australia	7.50	8.50	24.50
Sauvignon Blanc, Frost Pocket Marlborough, NZ	7.50	9.50	29.00
Muscadet Sèvre & Maine France			29.00
Picpoul de Pinet, Reserve Roquemolieres Languedoc, France			29.50
Chenin Blanc RESERVE South Africa			30.00
Mar de Frades Albariño Atlántico Spain			31.00
Columbia Valley Riesling USA			31.50
Gavi Di Gavi La Minala Italy			33.00
Sancerre, Franck Millet France			39.50
Chablis Drouhin Vaudon			45.00

ROSE

	175ml	250ml	Bottle
Pinot Grigio Blush Via Nova Italy	7.00	8.50	23.50
Zinfandel Rose California, USA	7.50	9.00	24.50
Côtes de Provence Rose France	8.50	10.50	30.00

SPARKLING

	175ml	Bottle
Prosecco Valdobbiadene, Sugar Free, DOCG	7.50	29.50
Rose Prosecco Brut		32.50

Red

	175ml	250ml	Bottle
Lanya Merlot Chile (Vegan)	7.00	8.10	22.50
Rioja Tempranillo Spain (Vegan)	7.50	8.50	24.50
Amaru Malbec Valles Calcaquies Arg. (Vegan)	7.50	9.50	28.50
Grenache Shiraz Mourvèdre Australia			29.50
Leyda Valley Shiraz RESERVA Chile			31.00
Pinot Noir Mac Murray California			38.00
Primitivo Di Manduria Papale Italy, 14.5% Vol			41.00
Chateau Orisse Du Chasse Sant-Emilion Grand Cru, France 15.5%			48.00
Chateauneuf Du Pape Chante Cigale France 15%			52.00
Amarone della Valpolicella, BERTANI Italy 15.5% Vol			65.50