

## SMALL PLATES

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<b>Warm Ciabatta Bread and Noccellara Olives with Olive Oil and Balsamic Vinegar</b>	8.50
<b>Pork and Chorizo Sausage Rolls with Chilli Jam</b>	5.50
<b>Beef Croquettes with Rosemary Aioli</b>	5.50
<b>Pan Fried Gambas Prawns with Garlic and Chili Confit</b>	6.50
<b>Red Wine Braised Bullet Chorizo</b>	5.50
<b>Patatas Bravas, Aioli and Bravas Sauce</b>	4.50

TO *Start*

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<b>Chef's Soup</b> Served with Ciabatta Bread	6.50
<b>Chargrilled Aubergine Steak</b> Served with Smoked Harissa, Tomato, Aubergine Pickle and Coconut Cream (vg)	8.00
<b>Baby Back Pork Belly Ribs</b> Gochang, Honey and Soy Glaze, Black Sesame Seeds Spring Onion and Coriander	10.50
<b>Sauteed Chicken Livers</b> Served with Caramelised Onions, Rocket and Balsamic Dressing	8.50
<b>Crayfish and Prawn Salad</b> With a Mango Chili and Avocado Salsa (GF)	9.50
<b>Caramelised Goats Cheese</b> Served with Roasted Nuts, Baked Beetroot & Red Onion Salad with Herb Oil	8.50
<b>Cornish Sardine Fillets</b> Pancetta Crumb Stuffing, Citrus Salad, Salsa Verde	8.50
<b>Pan Fried Tiger Prawns</b> In Smoky Pil Pil Sauce with Toasted Ciabatta	12.50
<b>Steamed Shetland Mussels</b> Served in a White Wine Cream Sauce with Toasted Ciabatta	10.00
<b>Scotch Beef Carpaccio</b> Baby Chard and Rocket, Shaved Parmesan and Truffle	15.50

## VEGAN AND VEGETARIAN

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<b>Wild Mushroom, Parmesan, Spinach and Sage Rigatoni</b> With Pesto Cream and Shaved Parmesan	17.50
<b>Pan Fried Halloumi Salad</b> With Pomegranate, Cous Cous, Baby Balsamic Onions, Tomato, Mint and Coriander	17.50
<b>Tempura Cauliflower</b> Sweet Chili Glaze, Scented Basmati Rice, Pak Choi and Roasted Nuts	17.50

## SPECIALITIES

<b>Pan Fried Calves Liver with Bacon Relish</b> Served with Creamed Potatoes Vegetables and Balsamic Onion Gravy	19.50
<b>Suffolk Chicken, Bacon &amp; Leek Pie</b> Served with a Puff Pastry Lid in a tarragon Velouté with vegetables	18.50
<b>The Plough's Fish and Chips</b> Served with Crushed Peas, Thick Cut Chips and Tartare Sauce	18.50
<b>Seafood Risotto</b> With Calamari, Tiger Prawns and Shetland Mussels	19.50
<b>Devonshire Crab Rigatoni</b> Crisp Pancetta, Butternut Squash Puree and Rosemary Cream	19.50
<b>Roast Rump of Essex Lamb</b> Gratin Dauphinoise, Roasted Roots, Black Olive, and Red Wine Jus	24.50
<b>Thai Monkfish &amp; Tiger Prawn Curry</b> Creamy Red Thai Curry Sauce, Scented Basmati Rice & Pak Choi	21.50

## FROM THE *Grill*

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<b>Beef Steak Burger</b> Burger Sauce, Sriracha Mayonnaise, Mature Cheese, Gherkin and Toasted Brioche Bun with Skin on French Fries	17.50
<b>10oz 28-day aged Scotch Rib-eye Steak</b> <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
<b>8oz 38-day Aged Scotch Fillet Steak</b> <i>With a Choice of: French Fries, Thick Cut Chips or Salad</i> <i>Choose From: Red Wine Jus or Peppercorn Sauce</i>	32.00

## SIDES

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<b>French Fries</b>	4.00
<b>Dressed Salad</b>	4.00
<b>Sage Roasted Roots</b>	4.00
<b>Triple Cooked Chips</b>	4.50
<b>Truffle and Parmesan Chips</b>	7.50
<b>Buttered Greens with Pancetta</b>	4.00

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.

## CHAMPAGNE

1/2 Baron De Marck Brut NV

Gobillard Brut NV

Gobillard Brut Rose NV

Bollinger Brut NV

Bollinger Brut Rose NV

Bottle

25.00

50.00

52.00

75.00

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

8.50

10.50

31.00

Muscadet Sèvre & Maine

France

29.00

Picpoul de Pinet, Reserve Roquemoliere

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

31.00

## 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