

THE  
**PLOUGH INN**  
BAR – KITCHEN – GARDEN

### **While you wait**

Toasted sour dough with oil & vinegar **£4.50**

Marinated olives **£3.50**

### **Starters**

Smoked salmon with beetroot, rocket, and lemon vinaigrette **£8.00**

Aranchini balls stuffed with basil & mozzarella with a roast pepper & onion salsa **£8.00**

Garlic butter king prawns, with toasted sourdough and salad **£8.00**

Wild boar pate with caramelised onion chutney **£7.50**

Butternut squash & chestnut soup with warm bread roll **£7.00**

### **Mains**

Roast sirloin of Sussex beef with a rich red wine sauce, roast potatoes, Yorkshire pudding, roast parsnips, honey & orange zest glazed carrots & Brussel sprouts **£16.95**

Roast Sussex Turkey with chestnut & apricot stuffing, pigs in blankets, roast potatoes, roast parsnips, honey & orange zest glazed carrots & Brussel sprouts **£16.00**

Roast rack of Lamb with port & rosemary sauce, caramelised celeriac mash with spiced walnuts, roast parsnips, honey & orange zest glazed carrots & Brussel sprouts **£17.95**

Pan-roasted fillet of wild stone bass with crispy calamari, jersey royal potatoes, fine beans & chive hollandaise sauce **£16.50**

Beer battered cod with chips, peas & tartare sauce **£14.50**

Venison & pork sausages with creamy mash, crispy fried onion rings & red wine gravy **£12.50**

Brick pastry parcels filled with tofu, leek, lemongrass & fennel, watercress & pea shoot salad & jersey royal potatoes **£14.50**

Char-grilled 10oz pork loin steak with Dijon, truffle, honey & soy glaze, sauté potatoes & seasonal veg **£14.50**

Braised lamb shank with a port, rosemary & red current sauce, creamy mash & seasonal veg **£16.00**

The Plough 10oz beef burger with grilled bacon, smoked cheddar & toasted ciabatta, French fries, salad & celeriac slaw **£14.00**

Mixed bean & lentil burger, toasted ciabatta, grilled halloumi, sweet potato fries, salad & celeriac slaw **£12.50**

Honey roasted ham with free range hens eggs, chips & peas **£12.00**

'Hoopers Farm' Chilli con Carne with steamed rice & garlic bread **£12.50**

Spelt barley, pea & asparagus risotto with truffle oil & parmesan shavings **£13.00**

### **Puddings**

Baileys chocolate mousse cake **£7.00**

Christmas pudding with brandy butter **£6.50**

Sticky toffee pudding with sticky toffee sauce & ice cream **£6.50**

Waffles with maple syrup & vanilla ice cream **£6.50**

Syrup sponge & custard **£6.00**

Poached pears in red wine with Christmas spices & ice cream **£6.50**