



THE
PLOUGH INN
BAR – KITCHEN – GARDEN

Bar Snacks

Noceralla olives (ve)(gf)	£5.5
Smoked almonds (gf)	£5.5
Plough Inn house Herb Bread, Chiddingstone Dairy garlic butter (v)(gf)	£6.0
Potato skins, whipped feta, chives (ve)(gf)	£6.5
White pudding scotch egg, brown sauce	£6.5

Starters

Pickled beets, whipped feta, smoked almond crumb, garlic focaccia (ve) (gfa)	£8.0
Pressed ham hock terrine, house pickles, pineapple chutney, crostini (gfa)	£8.5
Pulled Lamb scrumpets, curly pickled onions, mint dressing (gf)	£8.5
Waldorf tart - Poached pear, Brighton blue, candied walnuts, pickled celery, (v)	£8.5
Veal and bone marrow bolognaise, beef dripping toast, chives (gfa)	£9.0
Beetroot cured chalk stream trout, pickled courgette, horseradish and dill dressing	£9.5

Mains

Roscoff onion tarte tatin, whipped feta, crispy kale, chive dressing (ve)	£16.5
Battered haddock, chip shop curry sauce, tartar sauce, crushed peas, triple cooked chips (gf)	£18.5
Beef burger, crispy bacon, salad, brioche bun, stout ketchup, potato wedges (gfa)	£18.5
BBQ aubergine, smoked cauli and butterbean puree, crispy chickpeas, harissa dressing (ve)(gf)	£16.5
Braised beef and onion pie, mashed potatoes, liquor sauce, chilli vinegar	£19.5
Pork cheek ragu, colcannon mash, crispy bacon crumb, basil dressing (gf)	£18.5
Herb crusted seabass, creamed spinach, leek and butterbean casserole, micro cress (gf)	£22.5
Braised Lamb shoulder, pickled courgette, butternut puree, herb potatoes, pan jus (gf)	£22.5
Seared steak bavette, pomme Anna, brandy pepper butter, charred Caesar hispi cabbage (gf)	£26.5

Sides

BBQ love heart cabbage, crispy bacon, Caesar sauce (gf)	£5.5
Potato wedges, sour cream & chive seasoning (v)(gf)	£5.5
Braised peas, leeks, crispy kale (ve)(gf)	£5.5
Rosemary and parmesan triple cooked chips, truffle mayo (v)(gf)	£6.0
Roasted carrots, cauliflower purée, candied walnuts (ve)(gf)	£6.0

Desserts

Lemon posset, winter berries compote, limoncello syrup, shortbread crumb (ve)(gf)	£8.0
Carrot cake ice cream, Mascarpone frosting ice cream, warm candied walnuts (v)	£6.5
Black Forest gâteau chocolate cup, coffee cream, Kerch cherry compote (v)(gf)	£8.0
Cherry, pistachio & dark chocolate ice cream sandwich (ve)(gf)	£7.0
Compressed strawberries, Dancing Bee's honeycomb, Chantilly cream, basil dressing (v)(gf)	£8.5
Brighton blue, Ashdown Forester's cheddar, Little Sussex brie, quince gel, crostini's (v)	£12.0