

The



DOUBLE DOWN DINER

AT THE PLOUGH EVERY TUESDAY

2 for 1
BURGERS
all day

FOR THE TABLE

GREEN OLIVES (VE) (GF)	4.25
HOMEMADE BREAD WITH SPICED OLIVE OIL (V) (GFA)	4.75
BUTTERED GARLIC BREAD WITH MOZZARELLA (V)	8.50
SPICY GARLIC BREAD WITH MOZZARELLA & NDUJA PORK	10.50
BEEF CROQUETTES WITH HORSERADISH CREAM	8
HOUSE PICKLES (VE) (GFA)	4.25

STARTERS

TODAY'S SOUP WITH HOMEMADE BREAD & WHIPPED SALTED BUTTER (V) (GFA)	8.50
CHICKEN LIVER PÂTÉ WITH HOMEMADE TOAST, HOUSE PICKLES & CARAMELISED RED ONION (GFA)	9
CRISPY CAULIFLOWER WITH SRIRACHA MAYO, PICKLED RED ONION, SHAVED COCONUT, CRISPY ONION, FRESH CHILLI, CORIANDER & SESAME SEEDS (VE) (GFA)	9
HUMMUS WITH FRESH HERBS, POMEGRANATE SEEDS, CHIMICHURRI & FLATBREAD (VE) (GFA)	9

BURGERS

BAR BURGER HOMEMADE BEEF PATTY, CRISPY BACON, CHEDDAR, ICEBERG LETTUCE, ONION, PICKLES & PLOUGH BURGER SAUCE	17
CHORIZO BURGER HOMEMADE BEEF PATTY, CHEDDAR, ICEBERG LETTUCE, CRISPY ONION, PICKLES, CHORIZO & HARISSA SALSA & JALAPEÑO MAYO	18
BACON JAM CHEESEBURGER HOMEMADE BEEF PATTY, BACON JAM, CHEDDAR, ICEBERG LETTUCE, PICKLED ONIONS & BLOODY MARY MAYO	18
PANCETTA ROASTED ONION BURGER HOMEMADE PATTY, CRISPY PANCETTA, ROASTED ONION, CHEDDAR, ICEBERG LETTUCE, FRESH TOMATO & BBQ SAUCE	18
BUFFALO CHICKEN BURGER DEEP FRIED CHICKEN THIGH, BUFFALO SAUCE, ICEBERG LETTUCE & BLUE CHEESE SAUCE	18
SOY AND HONEY GLAZED CHICKEN BURGER DEEP FRIED CHICKEN THIGH, ICEBERG LETTUCE HARISSA MAYO & ASIAN SLAW	18
PORTOBELLO MUSHROOM BURGER PANKO BREADCRUMBS, HALLOUMI, PLOUGH SAUCE, RED PEPPER & DAIKON 'SLAW (V)	17
PIP'S 'LA BOCA DEL DIABLO' BURGER BLACK BEAN & MUSHROOM PATTY, PIP'S HOT SAUCE, VEGAN CHEESE, VEGAN PLOUGH BURGER SAUCE, ICEBERG LETTUCE & PICKLES (VE)	16.50

ALL BURGERS SERVED WITH FRIES & SLAW

SIDES

SPICY BUFFALO CHICKEN WINGS WITH BLUE CHEESE SAUCE (6 WINGS)	7	FRIES / CAJUN FRIES	4.75
BBQ CHICKEN WINGS WITH SPRING ONIONS (6 WINGS)	7	MACARONI CHEESE HASH BROWNS WITH CHIPOTLE MAYO (V)	7
SPICY BUFFALO CAULIFLOWER WINGS WITH BLUE CHEESE SAUCE (V)	6.50	MIXED SALAD WITH LETTUCE, TOMATO, RADISH, PEAS, CARROT, SPRING ONIONS & CROUTONS. (VE) (GFA)	4.75
BBQ CAULIFLOWER WINGS WITH SPRING ONIONS (VE)	6.50	HERITAGE TOMATOES WITH CAPERS, DILL, PARSLEY & FRENCH MUSTARD DRESSING (VE) (GF)	4.75
SWEETCORN RIBS WITH GARLIC BUTTER & LIME MAYO (V)	6.50	HOMEMADE PURPLE 'SLAW (V) (GF)	3.75
LOADED FRIES WITH SRIRACHA MAYO, RED JALAPEÑOS, VEGAN BLUE CHEESE & CRISPY ONIONS (VE)	8.50	HOMEMADE CRUNCHY VEGAN SLAW (VE) (GF)	3.75

PIZZAS

- #1 TOMATO & MOZZARELLA (V)** 12.5
- #2 ROASTED MUSHROOM (V)** 13.75
- #3 GOATS CHEESE & CARAMELISED ONION** 15.50
WITH BLACK OLIVES & PESTO (V)
- #4 ROASTED COURGETTE & BROCCOLI** 15
WITH GARLIC BUTTER BASE & CHIMICHURRI (V)
- #5 SUN BLUSHED TOMATO & MUSHROOM** 15.50
WITH ROCKET, BALSAMIC & CHILLI OIL (VE)
- #6 TUNA & ANCHOVIES** 16.75
WITH BLACK OLIVES, FRESH RED ONION,
CHILLI & WATERCRESS
- #7 CHILLI & NDUJA PORK** 16.75
WITH CARAMELISED RED ONION
- #8 PROSCIUTTO & SUN BLUSHED TOMATO** 17
WITH BLACK OLIVES & ROCKET
- #9 CHORIZO & ROASTED PEPPER** 17
WITH CAJUN CHICKEN, CARAMELISED RED ONION
& BLACK OLIVES
- #10 SALAMI & ROAST HAM** 17
WITH CHORIZO & PANCETTA
- #11 WHITE MUSHROOM & PROSCIUTTO** 17.50
WITH WHITE SAUCE BASE, PARMESAN,
ROCKET & TRUFFLE OIL
- #12 WHITE PIZZA WITH ROSEMARY
ROASTED POTATO & SMOKED PANCETTA** 16.5
WITH SCAMORZA & CARAMELISED ONION
'LOW GLUTEN' BASE SURCHARGE 1

PLEASE NOTE THESE ARE COOKED IN THE SAME OVEN WITH PIZZAS
CONTAINING GLUTEN SO CAN NOT BE CALLED GLUTEN FREE

MIDWEEK PIZZA SPECIAL

- ANY 2 PIZZAS AND A BOTTLE OF WINE** 40
CHOOSE FROM: SAUVIGNON BLANC - CHILE //
PINOT GRIGIO ROSE - ITALY // MERLOT - CHILE

CALZONES

- CALZONE** 16
WITH MOZZARELLA, TOMATO & ANY 2 FILLINGS:
SUN BLUSH TOMATOES // BLACK OLIVES // RED ONION //
CARAMELISED RED ONION // ROASTED PEPPERS // ROCKET //
MUSHROOMS // GOATS CHEESE // STILTON // CAJUN CHICKEN //
ROAST HAM // PROSCIUTTO // PANCETTA // SALAMI // CHORIZO //
NDUJA PORK // TUNA // ANCHOVIES

MAINS

- CAESAR SALAD** 15.25
WITH SMOKED CHICKEN, WHITE ANCHOVIES, PANCETTA,
PARMESAN, CROUTONS & CHIVES (GFA)
- HOMEMADE CHILLI**
WITH AVOCADO, SOUR CREAM, LIME & CORIANDER RICE
& HARISSA FLATBREAD
CHOOSE FROM: **BLACK BEAN & BEEF SIRLOIN (GFA)** 18.50
SMOKED PAPRIKA MIXED BEAN (V) (GFA) 17.50
- POKE BOWL** 17
WITH SUSHI RICE, AVOCADO, MANGO, RADISH & EDAMAME
CHOOSE FROM: **SASHIMI SALMON WITH JAPANESE MAYO (GF)**
TERIYAKI CHICKEN WITH JAPANESE MAYO
GARLIC SOY TOFU WITH SRIRACHA MAYO (VE)

WEEKDAY LUNCH SPECIALS AVAILABLE 12-5PM MONDAY-FRIDAY

- FISH FINGER SANDWICH** 9
WITH HOMEMADE GOUJONS, ICEBERG LETTUCE
& TARTARE SAUCE (GFA)
- ADD FRIES** 3
- CLUB SANDWICH** 10
WITH CHICKEN, BACON, FRIED EGG, LETTUCE & TOMATO (GFA)
- ADD FRIES** 3
- AGED CHEDDAR & HERITAGE TOMATO SANDWICH** 9
WITH PICKLED RED ONION & ROCKET (V) (GFA)
- ADD FRIES** 3
- ALL SANDWICHES ARE SERVED ON HOMEMADE BLOOMER
- CALZONE & DRAUGHT SOFT DRINK** 10
CHOOSE FROM:
COKE // COKE ZERO // LEMONADE // LIME & SODA

ODI + MOO SHAKES

- BISCOFF MILKSHAKE** 6.50
- CHOCOLATE CHIP COOKIE MILKSHAKE** 6.50
- JAMMIE DODGER MILKSHAKE** 6.50

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES
Whilst we have strict allergen controls in place we are unable to
guarantee that our dishes will be allergen or contamination free

(gf) – gluten free (gfa) – this dish contains gluten but a gluten
free option is available (v) – vegetarian (ve) – vegan