

AVAILABLE
MON - FRI 8AM - 12PM
SAT - SUN 9AM - 12.30PM

BRUNCH

PLEASE ORDER
AT THE BAR

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Croissant | Pain au Chocolat | Pain au Raisin • 2.5

Half Pink Grapefruit • 1.75

Granola with Tahini Yoghurt, Mixed Fruits, Almonds and Honey (v) • **6**

Bacon Butty | Sausage Sarnie | Veggie Sausage Sarnie (v) • 6.5

Homemade Baked Beans on Toasted Sourdough (v) • **6.75**

Sweet Potato Waffle with Avocado, Poached Egg and Spiced Maple Syrup (v) • **9**

Eggs Florentine (v) • 8 | Eggs Benedict • 9 | Eggs Royale • 9

Short-Stack of Pancakes with Crispy Bacon, Blueberries and Maple Syrup • **9**

Slow Cooked Beef Brisket with Poached Egg, English Muffin, Fresh Chilli and Chimichurri Sauce • **11**

Smoked Salmon, Avocado, Poached Egg with Sourdough Toast and Chilli • **11**

Veggie Breakfast with Veggie Sausage, Egg, Hash Brown, Beans, Tomato, Mushroom and Toast (v) • **10.75**

House Breakfast with Bacon, Sausage, Egg, Hash Brown, Beans, Tomato, Mushroom and Toast • **11.75**

SMOOTHIES

Passion Fruit, Papaya, Pineapple, Peach, Guava and Aloe Vera • **4.5**

Blueberry, Blackberry, Blackcurrant and Banana • **4.5**

Acai, Strawberry, Blueberries and Mango • **4.5**

BLOODY MARYS

Choose from Square One Organic Rye, Chase Smoked or Hangar One's Citron vodka • **6**

HEALTHY DRINKING

Cold Pressed Juices • **4**

Kombucha • **4**

PLOUGH DAILY SALADS

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A selection of salads served from our counter

Just salad • **9.5** | Salad with Vegetarian Protein • **11.5** | Salad with Meat or Fish Protein • **12.5**

Available Monday – Friday 12-3pm or until they're gone.

ASK AT THE BAR FOR OUR DAILY SPECIALS MENU

AVAILABLE
MON - FRI 12 - 9.30PM
SAT 12.30 - 9.30PM

PLEASE ORDER
AT THE BAR

SMALL PLATES

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Buttered Garlic Bread with Fresh Parsley (v) • **5.5**

Spiced Garlic Bread with 'Nduja Pork and Mozzarella • **6.75**

Tomato and Red Pepper Hummus with Carrot, Courgette and Flat Bread (v) • **6**

House Soup with Sourdough • **6.75**

Harissa Roasted Squash and Buffalo Mozzarella Brushetta
with Basil Pesto, Roasted Almonds, Watercress and Balsamic (v) • **8.5**

Smoked Mackerel Pate with Toasted Sourdough, Cucumber and Dill Salsa • **8.5**

Slow Cooked Baby Chorizo in Red Wine with Aioli Sauce and Sourdough • **6**

LARGE PLATES

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Orzo Pasta and Chickpea Salad with Artichokes, Sun Blushed Tomatoes,
Capers and Ras Al Hanout Dressing • **7.5 / 12**

Smoked Chicken Caesar Salad with White Anchovies,
Pancetta, Parmesan, Croutons, Paprika and Chives • **8.5 / 12.75**

Sweet Potato and Quinoa Chilli
with Avocado and Flatbread (ve) • **14.25**

Crispy Sea Bass with French Bean, Fresh Chilli and Potato Salad,
Sesame and Soya Dressing, Ginger and Lime Sour Cream • **14.75**

Battered Fillet of Haddock
with Fat Chips, Mushy Peas, Curry Sauce and Tartare • **15**

Slow Cooked Beef Brisket and Sweet Potato Hash
with Fried Egg, Rustic Bread and Sweet Tomato Chutney • **15**

Sharing Antipasti Plate with Stilton, Sun Blushed Tomato, Parmesan, Anchovies,
Buffalo Mozzarella, Salami, Prosciutto, Carpaccio, Olives, Rocket and Sourdough • **9.5 / 19**

ASK AT THE BAR FOR THE CHILDRENS MENU

AVAILABLE
11AM - 10PM

PIZZA

PLEASE ORDER
AT THE BAR

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2-FOR-1 PIZZA ALL DAY MONDAYS

MEAT PIZZA

'Nduja, Mascarpone, Rocket, Sun Blushed Tomatoes and Chilli Flakes • 13.25

Candied Bacon, Pine Nuts, Fig and Sun Blushed Tomatoes • 14.25

Prosciutto, Sun Blushed Tomatoes, Black Olives and Rocket • 14.25

Chorizo, Roasted Peppers, Cajun Chicken, Caramelised Red Onion and Black Olives • 14.5

Wild Mushroom, Prosciutto, White Sauce, Parmesan, Rocket and Truffle Oil • 14.5

Carpaccio, Stilton, Rocket and Parmesan • 14.75

Salami, Roast Ham, Chorizo and Pancetta • 14.75

FISH PIZZA

Smoked Salmon, Capers, Mascarpone, Spring Onion and Watercress • 13.75

Tuna, Anchovies, Black Olives, Fresh Red Onion, Chilli and Watercress • 14.25

VEGETARIAN PIZZA

Tomato and Basil • 10.25

Mushroom • 10.75

Goats Cheese, Caramelised Onion, Black Olives and Pesto • 12.75

Fig, Stilton, Caramelised Onion, Black Olives and Rocket • 13.75

CALZONE

With Mozzarella, Tomato and any two fillings • 13

Capers - Olives - Peppers - Mushrooms - Rocket - Jalapeños - Chillies

Caramelised Red Onion - Mascarpone - Sun Blushed Tomatoes - Figs - Tuna- Anchovies

Smoked Salmon - Prosciutto - Pancetta - Chorizo - 'Nduja Pork - Salami - Roast Ham

Pulled Cajun Chicken - Candied Bacon - Goats Cheese - Stilton - Mozzarella

**GET A CALZONE AND DRAUGHT SOFT DRINK FOR JUST £9
11-5PM MONDAY TO FRIDAY ONLY
NOT AVAILABLE WITH ANY OTHER OFFERS OR DISCOUNTS**

OUR PIZZAS COME FROM OUR PIZZA KITCHEN.
WE TRY AND SERVE ALL MAIN MEALS TOGETHER, HOWEVER DURING VERY BUSY TIMES THIS MAY NOT BE POSSIBLE.

AVAILABLE
MON - FRI 12 - 9.30PM
SAT 12.30 - 9.30PM

BURGERS

PLEASE ORDER
AT THE BAR

2-FOR-1 BURGERS ALL DAY TUESDAYS

ALL BURGERS ARE SERVED WITH FRIES, DILL PICKLE AND HOMEMADE 'SLAW

- Plough Burger** with Fried Onion, Plough Burger Sauce, Iceberg, Melted Cheddar and Mustard Pickle • **14.5**
- Smoked Streaky Bacon Burger** with Caramelized Red Onion, Cheddar and Bourbon BBQ Sauce • **14.5**
- Buffalo Chicken Burger** with Hot Sauce, Blue Cheese Dressing, Celery and Guindillas Pepper • **14.75**
- Split Pea and Roast Veg Burger** with Avocado, Swiss Cheese, Iceberg Lettuce and Chilli Sauce (v) • **13**
- Low Carb Burger** your choice of burger without the bun, served with a salad instead of fries • **13**

AVAILABLE
MON - SAT 12 - 9.30PM

CUBANOS

TRADITIONAL CUBAN SANDWICHES TOASTED ON BUTTERED BLOOMER,
SERVED WITH SEASONED FRIES, BLACK BEAN, TOMATO AND FETA SALAD
PREPARED IN OUR GARDEN KITCHEN

- Slow Roasted Mojo Pork** with Cured Ham, Swiss Cheese, Pickles and Mustard • **14**
- Paprika Spiced Chicken** with Sweet Bacon, Swiss Cheese and Gotcha Ketchup • **14**
- Beef Brisket** with 'Nduja Pork, Figs, Guindilla Peppers, Swiss Cheese • **14**
- Roasted Mushroom and Pepper** with Courgette, Halloumi, Caramelised Onion, Swiss Cheese
Harissa and Mustard (v) • **13.5**

DISHES FROM OUR CUBAN SANDWICH MENU WILL BE SERVED WHEN
READY AND MAY NOT ARRIVE AT THE SAME TIME AS OTHER ITEMS ORDERED.

SIDES

- Homemade 'Slaw** (v) • **3**
- Mixed Olives** (ve) • **3.75**
- Fries** (ve) • **3.75**
- Green Salad** • **4.5**
with Courgette, Cucumber, Peas,
Chimichurri and Sea Salt (ve)
- Rocket and Parmesan Salad** • **6.5**
with Sun Blushed Tomato and Balsamic Dressing

DESSERTS

- Gelato** • **5**
Chocolate
Strawberry
Hazelnut
Vanilla
- Ginger and Lime Cheesecake** • **6**
- Belgian Waffle** • **6**
with Vanilla Gelato and Salted Caramel
- Oreo and Salted Caramel Mess** • **7**
with Fresh Raspberry and Vanilla Gelato

ASK AT THE BAR FOR OUR VEGAN / GLUTEN FREE AND CHILDRENS MENUS

SEE OUR BOARD FOR TODAY SPECIALS

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PIZZA MONDAYS

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2-FOR-1 PIZZA ALL DAY MONDAYS
NOT AVAILABLE BANK HOLIDAYS

BURGER TUESDAYS

.....

2-FOR-1 BURGERS ALL DAY TUESDAYS

LICKIN CHICKEN

.....

POPS UP EVERY SUNDAY FROM 6PM
serving hot and bourbon bbq wings

CALZONE SPECIAL

.....

GET A CALZONE AND DRAUGHT SOFT DRINK FOR JUST £9
11-5PM MONDAY TO FRIDAY ONLY
NOT AVAILABLE WITH ANY OTHER OFFERS OR DISCOUNTS
NOT AVAILABLE BANK HOLIDAYS

SUNDAY ROAST

.....

FROM 1PM EVERY SUNDAY
ROAST OF THE DAY with YORKSHIRE PUDDING, SEASONAL VEG,
ROAST POTATOES and HOMEMADE GRAVY.
Veggie option, gluten free and kids portion also available.

ON SUNDAYS WE RUN A SMALLER MENU ALONGSIDE OUR SPECIALS MENU. WE STOP TAKING ORDERS FOR BRUNCH AT 12.30PM
AND START SERVING SUNDAY ROASTS AT 1PM. WE GET EXTREMELY BUSY AND AS A RESULT THERE CAN BE A WAIT ON FOOD
BUT WE WILL ALWAYS TRY AND KEEP YOU INFORMED OF ANY WAIT.

PICK UP YOUR CARD TO JOIN OUR LOYALTY SCHEME
AND EARN 5% CASHBACK TO SPEND ON FUTURE PURCHASES
AT THE PLOUGH AND RECEIVE MONTHLY SPECIAL OFFERS.

NATURAL SELECTION

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Alongside the wine we sell by the glass, we also have a selection of natural wines available by the bottle. 'Natural wine?' you ask. They're generally organic or biodynamic, hand-harvested, use minimal sulphur and offer an intriguing counterpoint to much of the wine that's generally available today. Some might be a little funky and off the beaten track while others are straight up classics. Either way, we think you'll enjoy them.

Loxarel, Cora, Penedes - *dry, peach, honeysuckle* - 2016

Grapes: Xarel-lo, Sauvignon Blanc, Muscat

This blend of indigenous Xarel-lo from Barcelona is pure summer. Fresh, vibrant and a little fruity.

a thirty pound white

Sokol Blosser Evolution White (NV), Dundee Hills, Oregon - *spicy, tropical, floral, dry*

Grapes: Riesling, Pinot Gris, Semillon, Müller-Thurgau, Gewürztraminer, Muscat Canelli, Chardonnay, Early Muscat

"It's like mixing nine different colours of paint and trying to end up with a rainbow instead of a muddy brown."

Do yourself a favor and taste the rainbow.

a thirty five pound white

Koerner, Pigato, Vermentino, Clare Valley - *dry, savoury, citrus* - 2017

You mostly find Vermentino knocking around the Med but this unfiltered and unfiltered Aussie is a wonder. A bit of candied fruit, pear and grapefruit and weight on the palette make it one of our favourites.

a forty pound white

Ministry of Clouds, Chardonnay, Tasmania - *nectarine, subtle wood, dry* - 2015

This virtual winery simply follow the best grapes around Australia to produce styles of wine they want to make, which sounds like a pretty good idea to us. This Tasmanian Chardy is an absolute delight and will be a revelation to those who like classic white Bergundians.

a fifty pound white

Patrick Puize Chablis 1er Cru - *apple, pineapple soda, dry* - 2016

Grapes: Chardonnay

Patrick Puize is a bit of of rock star in the world of Chablis. Exclusively handpicking grapes from tiny plots of old vines in the originally designated area of Chablis may not seem revolutionary. And it isn't. But sadly it's now a rarity. This wine is a lip-smackingly good example of what can be done with a few white grapes.

a sixty pound white

Domaine de la Graveirette, Ju de Vie, Southern Rhone - *blackberry, vibrant* - 2016

Grapes: Merlot, Marselan, Grenache, Mourverde

Chock full of dark fruit but with a lightness of touch thanks to the vinification in concrete and stainless steel. One for fans of Chateauneuf-du-Pape. It's also biodynamic, don't you know.

a thirty pound red

Vinteloper, Urban Winery Project Red #6, Sydney and Adelaide - *pepper, spice, blueberry* - 2017

Grapes: Shiraz and Tempranillo

Made over two locations as a pop-up winery, this is classic Vinteloper – fresh, approachable and far, far, far too drinkable. One for fans of Rioja or Southern French reds.

a thirty five pound red

Testalonga, El Bandito, King of Grapes, Swartland - *cranberry, raspberry, fresh* - 2015

Grapes: Grenache

There are some wines every now and again and that give you a gentle shake and remind you that, when it comes down to it, wine is just made from grapes. This is one of those wines. Made in a super 'natural' style, it's bursting with acidity and a whole lot of funk. Expect cloudiness from this cult Swartland beaut.

a forty five pound red

Golden Cluster, Dion, Syrah, Willamette Vally, Oregon - *blackberry, olive, herbs* - 2015

Oregon is fast becoming a hotbed for modern American winemaking, with the Willamette Valley forming the backbone of the production area. A cool climate Syrah (and a tiny bit of Grenache), this wine will appeal to fans of Shiraz who like things just a little more restrained than the typical Aussie or French examples.

a fifty pound red

Joiseph, Tannenberg, Burgenland, Austria - *cinnamon, cherry, raspberry* - 2015

Grape: Zweigelt

A very, very, very lovely wine from eastern Austria. It's a tiny production (only 400 bottles) from a tiny vineyard (0.9ha) and while it might not be a household name, this Zweigelt is a must for those wanting a lighter style red. Organic, unfiltered, unfiltered, no added sulphur.

a sixty pound red

HOUSE WINES

WHITES

	175ml	250ml	Bottle
Sauvignon Blanc (Chile)	5.10	6.90	19.75
Pinot Grigio (Italy)	5.25	7.15	20.50
Chardonnay (Chile)	5.60	7.30	21.85
Gewurtztraminer (Chile)	5.80	8.00	23.50
Fiano (Italy)	6.50	9.30	27.00
Sauvignon Blanc (Marlborough - New Zealand)	7.90	10.50	31.50

ROSÉ

Pinot Grigio (Italy)	5.25	7.15	20.50
Rosé D'Anjou (France)	5.75	7.50	21.50

RED

Merlot (Chile)	5.10	6.90	19.75
Rioja (Spain)	6.60	8.85	25.45
Pinotage (South Africa)	7.20	10.25	29.75
Pinot Noir (Chile)	7.30	10.50	30.50
Malbec (Argentina)	7.90	10.50	31.50

SPARKLING

Prosecco	6.50 (125ml)
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BOTTLES OF SPARKLING

Prosecco Amori	30
Prosecco Rose	31
Joseph Perrier Champagne - half bottle	28.5
Joseph Perrier Champagne	55.5
Nyetimber - Classic cuvee - England	60
Nyetimber - Rose - England	65
Veuve Clicquot Champagne	66
Laurent Perrier - Rose - Champagne	86

HIGHBALL COCKTAILS • 8

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- Coconut and Ginger** coconut rum, yuzu liqueur, root ginger beer
 - Rhubarb and Rosehip** rhubarb gin, rose wine, rosehip, prosecco
 - Japanese Plum and Cherry Blossom** jinzu gin, umeshu, cherry blossom
 - Green Apple and Matcha** apple liqueur, fino sherry, green tea soda
 - Raspberry and Hibiscus** hibiscus vodka, framboise, cream soda
 - Elderflower and Pink Grapefruit** pink pepper vodka, pink grapefruit, elderflower
 - Blackcurrant and Gardenia** gardenia gin, cassis, oolong soda

The English Garden seedlip garden 108 lemon and cucumber mint (non alcoholic)	6.5
Fizz 94 seedlip spice 94 ginger ale rhubarb and rosehip (non alcoholic)	6.5

ALL OF THE WINES ON THIS LIST CONTAIN SULPHITES. OUR WINE BY THE GLASS IS ALSO AVAILABLE IN 125ML MEASURES