

The
PLOUGH HARBORNE



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MENU
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RESERVATIONS

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BAR SNACKS
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Vine Leaves Stuffed with Rice and Herbs • 4

Traditional Pork Pies with Homemade Piccalilli • 4.5

Beef Croquettes with Horseradish and Spinach • 5

Slow Cooked Baby Chorizo in Red Wine with Aioli Sauce • 5.5

AVAILABLE MON - FRI FROM 12PM

HOUSE WINES

WHITES

	175ml	250ml	Bottle
Plough White (Spain)	5.00	6.80	19.50
Sauvignon Blanc (Chile)	5.15	7.00	20.00
Pinot Grigio (Italy)	5.25	7.15	20.50
Chardonnay (Chile)	5.60	7.30	21.85
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)	5.25	7.15	20.50

RED

Plough Red (Spain)	5.00	6.80	19.50
Merlot (Chile)	5.15	7.00	20.00
Cabernet Sauvignon (France)	6.35	8.50	25.45
Rioja (Spain)	6.60	8.85	25.45
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

- 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

ALL OF THE WINES ON THIS LIST CONTAIN SULPHITES

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

BRUNCH

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PLEASE ORDER
AT THE BAR

Croissant | Pain au Chocolat | Pain au Raisin • 2.5

Coconut Porridge with Hazelnuts and Pomegranate (v) • **5.5**

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

Potato and Okra Hash with Chickpea, Poached Egg and Chilli (v) • **8.75**

Eggs Florentine (v) • 7.75 | Eggs Benedict • 8.75 | Eggs Royale • 8.75

Short-Stack of Pancakes with Crispy Bacon, Blueberries and Maple Syrup • **8.75**

Slow Cooked Beef Brisket with Poached Egg, English Muffin and Chimichurri Sauce • **10**

Smoked Salmon, Avocado, Poached Egg with Sourdough Toast and Chilli • **10.5**

Veggie Breakfast with Veggie Sausage, Egg, Hash Brown, Beans, Tomato, Mushroom and Toast (v) • **10.5**

House Breakfast with Bacon, Sausage, Egg, Hash Brown, Beans, Tomato, Mushroom and Toast • **11.5**

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

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Choose from Square One organic rye, Chase smoked or Hangar One's Citron vodka • **6**

Or try something different with whisky, Tequila, gin or spiced rum • **6**

ASK AT THE BAR FOR THE CHILDRENS 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

Chilli Hummus with Carrot, Courgette and Flat Bread • 6

House Soup with Sourdough • 6.5

Bruschetta of the day • 8

Smoked Mackerel Pâté with Tomato Salsa and Sourdough • 8

LARGE PLATES

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Roasted Root Vegetable and Spinach Salad with Lentil, Hazelnuts, Stilton, Croutons, Cinamon and Honey Dressing (v) • 8 / 12

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

Cottage Pie

with Mash Potato, Red Onion Gravy and Garden Peas • 13.5

Sweet potato and Quinoa Chilli

with Avacado and Flat bread (ve) • 13.75

Fish Pie with Mash Potato, Cheddar and Green Salad • 14.75

Battered Fillet Of Haddock

with Fat Chips, Mushy Peas, Curry Sauce and Tartar • 14.75

Slow Cooked Beef Brisket and Sweet Potato Hash

with Fried Egg, Rustic Bread and Sweet Tomato Chutney • 14.75

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

ASK AT THE BAR FOR THE CHILDRENS MENU

AVAILABLE
SUN - MON 11AM - 9.30PM
TUES - SAT 11AM - 10.30PM

PIZZA

PLEASE ORDER
AT THE BAR

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2-FOR-1 PIZZA ALL DAY MONDAYS

MEAT PIZZA

- 'Nduja Pork, Fresh Chilli and Caramelised Onion • 13**
- Spicy Beef, Jalapeño Peppers, Green Olive and Caper Salsa • 13**
- 'Nduja, Mascarpone, Rocket, Sun Blushed Tomatoes and Chilli Flakes • 13**
- Candied Bacon, Pine Nuts, Fig and Sun Blushed Tomatoes • 14**
- Prosciutto, Sun Blushed Tomatoes, Black Olives and Rocket • 14**
- Chorizo, Roasted Peppers, Cajun Chicken, Caramelised Red Onion and Black Olives • 14.25**
- Wild Mushroom, Prosciutto, White Sauce, Parmesan, Rocket and Truffle Oil • 14.25**
- Bresaola, Stilton, Rocket and Parmesan • 14.5**
- Salami, Roast Ham, Chorizo and Pancetta • 14.5**

FISH PIZZA

- Smoked Salmon, Capers, Mascarpone, Spring Onion and Watercress • 13.5**
- Tuna, White Anchovies, Watercress, Green Olives and Caper Salsa • 13.75**

VEGETARIAN PIZZA

- Tomato and Basil • 10**
- Mushroom • 10.5**
- Goats Cheese, Caramelised Onion, Black Olives and Pesto • 12.5**
- Fig, Stilton, Caramelised Onion, Black Olives and Rocket • 13.5**

CALZONE

- With Mozzarella, Tomato and any two fillings • 12.5**
 - 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 - Spicy Beef - 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 • **14.25**

Smoked Streaky Bacon Burger with Caramelized Red Onion, Cheddar and Bourbon BBQ Sauce • **14.25**

Buffalo Chicken Burger with Hot Sauce, Blue Cheese Dressing, Celery and Guindillas Pepper • **14.5**

Split Pea and Roast Veg Burger with Avocado, Swiss Cheese, Iceberg Lettuce and Chilli Sauce (v) • **12.75**

Low Carb Burger your choice of burger without the bun, served with a salad instead of fries • **12.75**

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 • **13.75**

Paprika Spiced Chicken with Sweet Bacon, Swiss Cheese and Gotcha Ketchup • **13.75**

Beef Brisket with 'Nduja Pork, Figs, Guindilla Peppers, Swiss Cheese • **13.75**

Roasted Mushroom and Pepper with Courgette, Halloumi, Caramelised Onion, Swiss Cheese
Harissa and Mustard (v) • **13.25**

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) • **3.5**

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

Spotted Dick with Custard • **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 THE CHILDRENS MENU

NOT HOUSE WINES

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Alongside the wine we sell by the glass, we are bringing some rare beasts to the Plough wine list to showcase some of the great stuff we love to drink. These wines might be from small producers who don't see much light of day, from iconic producers that we wouldn't normally have on the wine list or just plain not that fashionable. Whatever the reason, we think each of these wines is worth discovering and we hope you enjoy them while you can. We will only ever get a small amount of each wine in order to keep the list fresh and exciting so when they're gone, they're gone. Finished. Done. No more. If one of the wines listed is not available please ask our bar staff to recommend something else.

Adegas Guimaro Blanco - *mineral, fresh, dry* - 2016

GO-DE-YO! Godello. A criminally underappreciated grape for those who like crisp, zingy whites and the Ribera Sacra in north-west Spain might just produce the very best.

a thirty pound white

Clos du Gravillas Emmenez Moi Au du Bout Terret - *floral, flinty, dry* - 2016

Clos du Gravillas make some of the most forward thinking wines from Languedoc-Roussillon from their eight hectares of pure white crushed gravel vineyards and although 'take me to the end of the earth' is a rather large claim for a bottle of plonk, this wine will give it a good go.

a thirty five pound white

White Black Albert Ahrens - *peach, apricot, dry* - 2014

We aren't going to lie. We love South African wine and we love white Rhône blends. The Marsanne and Rousanne grapes can provide some of the most rewarding wine experiences for those wanting a rich and aromatic wine. And this South African blend is a great example of just that.

a forty pound white

Ministry of Clouds Chardonnay - *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

Patrick Puize is a bit 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

Alfredo Maestro Tejero El Marciano Garnacha - *blackberry, cherry, earthy* - 2016

The aliens have landed and given us a glass bottle filled with Garnacha grape juice from the Ribera del Duero (just west of Madrid). A really great start for those thinking of dabbling in 'natural' wine.

a thirty pound red

Vinteloper Urban Winery Project - *blackberry, spice, oak* - 2016

Dave Bowley, the one man band behind Vinteloper, is an absolute G. He makes one of the most serious Aussie Pinot Noirs. He makes fun funky natural wine in beer bottles to drink in the park. Or he relocates his entire winery cross country each year and has a big party to make a limited release wine 'Urban Wine Project' that makes him no money. But jeez its good.

a thirty five pound red

Maal Biovento Malbec - *plum, blackcurrant* - 2015

A real gem of an Argentinian Malbec. The 95 year old vines (yes, that is old for a vine if you're wondering) help create a really intensely perfumed Malbec that's choc full of character and is super smooth.

a forty pound red

Hamilton Russell Pinot Noir - *blueberry, cherry* - 2015

There are many things to admire about Hamilton Russell (like their stance against apartheid or campaigning for fair payment for agricultural workers). Fortunately their wine is also one of them. It is not hyperbole to say that this is a benchmark for elegant South African Pinot Noir.

a fifty pound red

Golden Cluster, Dion, Syrah - *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