

*The*  
**PLOUGH HARBORNE**



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**MENU**  
.....

**RESERVATIONS**

TELEPHONE: 0121 427 3678

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# HOUSE WINES

## WHITES

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

## ROSE

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

## RED

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

## SPARKLING

<b>Prosecco</b>	6.50 (125ml)
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## BOTTLES OF SPARKLING

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

# HIGHBALL COCKTAILS • 9

- Coconut and Coffee** coconut rum, cold brew, tonka tonic  
**Burnt Peach and Chili** mezcal, ancho roasted peaches, grapefruit soda  
**Caramelised Banana and Raisin** southern comfort, grilled bananas, sherry  
**Strawberries and Cream** wild strawberries, rose aperitivo, cream soda  
**Rose and Rhubarb** rhubarb gin, aperol aperitivo, rose lemonade  
**Gooseberry and Elderflower** elderflower gin, sauvignon, gooseberry

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

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**

**Cinnamon Fig Porridge** with Natural Yoghurt, Berry Compote and Roasted Mixed Nuts (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 Ketel 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 - SUN 12.30 - 9.30PM

PLEASE ORDER  
AT THE BAR

## SMALL PLATES

- .....
- Buttered Garlic Bread** with Fresh Parsley (v) • 5.5
  - Spiced Garlic Bread** with 'Nduja Pork and Mozzarella • 6.75
  - Tomato and Smoked Paprika Hummus** with Carrot, Cucumber and Flatbread (ve) • 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 Port with Aioli Sauce and Sourdough • 6

## LARGE PLATES

- .....
- Smoked Chicken Caesar Salad** with White Anchovies,  
Pancetta, Parmesan, Croutons, Paprika and Chives • 11.75
  - Sweet Potato and Quinoa Chilli**  
with Avocado and Flatbread (ve) • 14.25
  - Battered Fillet of Haddock**  
with Homemade Skin-On 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, Buffalo Mozzarella,  
Salami, Prosciutto, Olives, Guandilla Pepper, Rocket, Mixed Olives and Fruit Bread • 19

## SUNDAY ROAST

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**AVAILABLE FROM 1PM - 5PM OR UNTIL OUR KITCHEN SELLS OUT**  
(Sundays only)

- Beef** (Served Pink or Well Done) • 16.5
  - Roast of the Day** • 15.5
  - Mushroom Wellington (v)** • 14
  - Kids Roast of the Day** • 8
- Served with Yorkshire Pudding • Roast Potatoes**

**GLUTEN FREE OPTION AVAILABLE**

**Our 2 for 1 Deals are not available on bank holidays, Christmas Eve or New Years Eve**

AVAILABLE  
11AM - 10PM

# PIZZA

PLEASE ORDER  
AT THE BAR

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## 2-FOR-1 PIZZA ALL DAY MONDAYS

PLEASE NOTE THAT ON BANK HOLIDAYS OUR PIZZAS ARE NOT 2 4 1

### MEAT PIZZA

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

**'Nduja, Chilli and Caramelised Red Onion • 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**

### VEGAN PIZZA

**Tomato and Basil with Vegan Cheese • 10.25**

**Spinach, Mushroom and Garlic with Vegan Cheese • 12**

**Olives, Capers, Mixed Peppers, Sun Blushed Tomato with Vegan Cheese • 13**

### 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**

**NOT AVAILABLE WITH ANY OTHER OFFERS OR DISCOUNTS**

AVAILABLE  
MON - FRI 12 - 9.30PM  
SAT - SUN 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**

**BBQ Chicken Burger** with Red Onion, Jalapeño and Chorizo Salsa • **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  
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 Swiss Cheese and Gotcha Ketchup • **14**

**Beef Brisket** with 'Nduja Pork, 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

**Ice Cream** • **5**

Chocolate - Raspberry Swirl - Jaffa Cake -  
Vanilla - Toffee and Fudge - Passion Fruit sorbet

**Winter Fruit and Walnut Crumble** • **6**

with Vanilla Ice Cream

**Belgian Waffle** • **6**

with Vanilla Ice Cream and Salted Caramel

**Poached Pear Eton Mess** • **7**

with Raspberry Ice Cream, Berry Compote  
and Roasted Almonds

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

AVAILABLE  
12 - 9.30PM

# CHICKEN WINGS

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**By the Kilo**

**Buffalo Hot Sauce** with Celery and Blue Cheese Dip • 15

**BBQ** with Purple Slaw • 15

**Alabama White BBQ** with Purple Slaw • 15

**SUNDAY NIGHTS FROM 6PM WINGS £12 PER KILO**



# FRIED CHICKEN AND WAFFLES

.....  
**Deep South Style** with Spiced Maple Syrup, Pickled Cucumber, Fresh Chilli and Herb Salad • 14

**Korean Style** with Pak Choi, Bean Sprouts and Spicy Asian Salad • 14

**North Carolina Style** with Cayenne Pepper and Apple Cider Vinegar Sauce,  
White Radish, Snow Peas and Pickled Celery • 14

**All Chicken and Waffles served with Cajun Fries**

# BUFFALO FRIED CHICKEN

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**2 Boneless Fried Chicken Thighs, Spicy Buffalo Sauce, Fries and Purple Slaw • 12.5**

## SIDES

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**Cajun Spiced Fries • 3.75**

## DRINK

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**'Trace and Dry' Buffalo Trace  
Bourbon and Dry Ginger • 6**

**FOOD MAY NOT ARRIVE AT THE SAME TIME AS OTHER ITEMS ORDERED.**

# DOWNLOAD THE PLOUGH APP TODAY

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Our App will allow you to save points  
each time you're in, book tables,  
check out what's on at The Plough  
and receive exclusive offers.



APPLE STORE



ANDROID STORE

# 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, Oregon (NV)** - *tropical, floral, dry*

Grapes: Riesling blend

From one of the earliest vineyards in Oregon, this white is amazing. Aromatic and opulent while remaining bone dry and refreshing. Give it a try if you want something different to a Sauvignon Blanc.

**a thirty five pound white**

**Koerner, Pigato, Vermentino, Clare Valley** - *dry, savoury, citrus* - **2018**

If you want a white wine with loads of character then look no further. This is open-top fermented with a little bit of skin contact and bottled unfiltered and unfiltered. We can't recommend this highly enough for those wanting something a little bit different but that's still really approachable.

**a forty pound white**

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

This Tasmanian Chardy is an absolute delight and will be a revelation to those who like classic white Burgundians.

**a fifty pound white**

**Domaine de la Graveirette, Chateauneuf-du-Pape blanc** - *peach, rich, dry* - **2015**

Grapes: Rousanne, Clairette, Grenache Blanc

It's one of the most prestigious wine appellations in France but one you don't see too much on the whites list. If you like rich, textural wines and you've never had a white CNDP then here's your chance from a 100% biodynamic producer.

**a sixty pound white**

**Casa Di Si, Pablito, Calatayud** - *plum, cherry, spice* - **2015**

Grape: Garnacha (Grenache)

Half way between Madrid and Barcelona lies the tiny village of Acered, where a couple of Aussie winemakers have set up shop to make this bargain of a red wine. Fruit driven, juicy and ridiculously moreish.

**a thirty pound red**

**Vinteloper, Urban Winery Project Aus** - *pepper, spice, blueberry* - **2016**

Grapes: Shiraz and Tempranillo

Made over 2 locations from this pop up winery.

**a thirty five pound red**

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

Grapes: Grenache

Made from Grenache in a super 'natural' style, this is bursting with acidity and a whole lot funk. Expect cloudiness from this cult Swartland beaut.

**a forty five pound red**

**Gentle Folk, Tiersman Syrah, Adelaide Hills** - *spice, bright, refreshing* - **2018**

A slightly unusual style of Syrah (Shiraz) from a biodynamic vineyard in one of Australia's coolest wine growing sites. Designed for drinking now rather than cellaring, this is a light, lively and incredibly drinkable red.

**a fifty pound red**

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

A tremendous wine from Eastern Austria, it's a tiny production (only 400 bottles) and while it might not be a household name, this Zweigelt is a must for those wanting a lighter style red.

**a sixty pound red**