

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

# BRUNCH

PLEASE ORDER  
AT THE BAR

.....  
**Croissant | Pain au Chocolat | Pain au Raisin • 2.5**

**Half Pink Grapefruit • 3**

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

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

**Potato and Okra Hash** with Chickpea, Poached Egg and Chilli (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

.....  
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

.....

**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 (v) • 6

**House Soup** with Sourdough • 6.75

**Bruschetta of the Day** • 8

**Wild Mushroom and Asparagus Pate** with Sourdough, Fig and Port Relish (v) • 8

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

## LARGE PLATES

.....

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

# PIZZA

PLEASE ORDER  
AT THE BAR

.....  
**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

.....

## PIZZA MONDAYS

.....

**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

.....

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 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**

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

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 from Grenache 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**

**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**

# 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

## ROSÉ

<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)
-----------------	--------------

## 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 • 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

<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

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