A La Carte

WHILE YOU WAIT

SOURDOUGH BREAD BOARD
virgin olive oil & balsamic glaze

3.00

SPICED PADRON PEPPERS (v)

4.00

HOME MARINATED QUEEN OLIVES
chillies, garlic, rosemary, lime, olive oil & fresh orange

4.00

STARTERS

HAM HOCK TERRINE
with home made piccalilli, pearl barley ice-cream & sesame tuile

8.00

WILD MUSHROOM FRICASSEE
tomato, mushroom, onion, herbs, olive oil with toasted sourdough (V/VE*)

7.50

BUTTERNUT SQUASH & SAGE RISOTTO
(VE)

7.50/14

PUMPKIN VELOUTE
with toasted sourdough

6.50

CHICKEN LIVER PARFAIT
with onion chutney & toasted sourdough

7.00

PAN FRIED SCALLOPS
with black pudding & samphire

13.00

BENEDETTO GIN CURED SALMON
Our tailored gin by Cambridge Distillery with beetroot & fennel (GF)

9.00

OVEN BAKED CAMEMBERT
with onion chutney & homemade bread (V)

9.50

MAINS

DUCK BREAST
with a duck leg parcel, pickled watermelon, fennel salad & fondant potato

19.00

BRAISED BEEF BOURGUIGNON
with pancetta lardons, truffle mash & parsnips (gf)

18.50

FILLET OF HAKE
with butternut squash, crushed potatoes & sundried tomatoes (gf)

17.50

BEER BATTERED FISH & CHIPS
with crushed peas & tartare sauce

14.90

SALMON FILLET
with clams, leeks & new potatoes (gf)

18.00

THE PLOUGH CHEESEBURGER
topped with onion jam, mayonnaise, tomato, lettuce & fries (add bacon £1.00) (gf*)

14.50

FILLET OF BEEF (7 oz)
50 day dry aged, ex-dairy (served med-rare) with confit tomato, portobello mushroom, hand-cut chips & hollandaise sauce (gf)

32.00

MOVING MOUNTAIN BURGER
100% plant based burger with halloumi, tomato, lettuce, mayonnaise & fries (v) (gf*)

13.50

POACHED FENNEL
with tomatoes, fine beans & whipped goats curd (gf) (v) (ve*)

14.00

BREADED CHICKEN BURGER
with mayonnaise, tomato, lettuce & fries

14.00

PORK TENDERLOIN
with braised cheeks, broccoli & black pudding

17.50

HANDMADE RAVIOLI
with truffle & pecorino cheese, wilted spinach, & chive split cream sauce (v)

16.90

SIDES - 4.00

- broccoli with chilli
- roquette & fennel salad
- garlic green beans
- buttered new potatoes
- truffle & parmesan handcut chips
- fries

We separate ingredients, clean down work areas & equipment, however the presence of allergenic ingredients means we cannot guarantee our food & drink are free from these.

Please let us know of any allergies or dietary requirements before you order.

(V) - VEGETARIAN (VE) - VEGAN - (GF) GLUTEN FREE - (*) - CAN BE MADE

Tables of 6 or more will incur a 12.5% service charge, which is distributed directly to our team.

VAT is included at the standard rate.
CALZONE
(folded pizza)

Our pizza dough and tomato base sauce are made daily on site and we use 100% shredded mozzarella

MATTEO  tomato, mozzarella, chicken, bacon, pepperoni, red onion, peppers & paprika  13.00

BIANCO  buffalo mozzarella, wild mushrooms & spinach  10.00

CAPONATA  tomato, mozzarella, aubergine, peppers & black olives  11.50

SAN CARLO  tomato, mozzarella, red onion, cherry tomato & beef brisket  12.50

CAPRI  tomato, mozzarella, egg, ham & wild mushroom  11.00

DON PASQUALE  tomato, mozzarella cheese, pepperoni, wild mushroom, red onion & peppers.  12.00

SALADS

CHICKEN CAESAR SALAD  lettuce, croutons, anchovies, pancetta & parmesan  13.90

TUNA NIÇOISE  seared tuna with potato, tomatoes, green beans, olives & egg  15.50

(V) - VEGETARIAN (VE) - VEGAN - (G/F) GLUTEN FREE - (*) - CAN BE MADE V/VE/GF

Tables of 6 will incur a 12.5% service charge. VAT is included at the standard rate.

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