



WHILST YOU WAIT

homemade focaccia ve	6.20	padron peppers v/ve*/gf*	6.00
olive oil and balsamic		garlic aioli	
pork crackling gf	6.80	house marinated olives ve/gf	6.00
plough seasoning and burnt apple purée		olive oil, garlic, chilli, lemon and herbs	
fritto misto gf*	6.80	Mersea oysters gf	each 3.90
prawn, samphire, squid, and whitebait with lemon mayo		pink grapefruit, mint and thai chilli	1/2 dozen 21.50

STARTERS

fennel, orange & sesame ve/gf	9.50
warm slow-roasted fennel, fresh orange, fennel shavings and toasted sesame seeds with a creamy tahini dressing	
soft-shell crab, coconut & curry gf*	14.50
crispy soft-shell crab, seasoned with Sri Lankan curry spices, zesty coconut sambol and a curry emulsion	
artichoke, feta & hazelnuts v/gf*/n	9.90
whipped feta covered by roasted Jerusalem artichokes and a light artichoke puree, topped with toasted hazelnuts and crispy cabbage	
pork belly, adobo & calamansi gf*	11.90
slow-roasted pork belly with a rich Philippine adobo reduction, bitter leaves, spiced crackling crumb and fresh calamansi to squeeze over the top	
preserved tomato tarte fine v	9.90
a selection of semi-dried, marinated and pickled tomatoes on a crisp puff pastry base, with rocket pesto and truffled balsamic	
smoked haddock, creme fraiche & corn gf*	13.90
smoked haddock rillettes bound with creme fraiche, served with burnt corn, pickled onions and a focaccia crisp	

SIDES

fennel, celeriac & apple salad ve/gf*/n	6.50
pear, pomegranate & feta salad v/ve*/gf*	6.50
Caesar salad	6.70
papaya salad gf/n	6.70
Plough seasoned fries v/gf*	4.70
hand-cut chips v	4.70
creamy mash potato v/gf	5.00
braised hispi cabbage gf*	6.50
broccoli & choy sum v/ve*/gf*	5.90
carrots & dukkah v/ve*/gf*/n	5.00

MAIN COURSE

Plough cheeseburger & fries gf*	19.10
two 3oz patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00
Plough seitan burger & fries v	19.10
two homemade seitan patties, shredded lettuce, salted onion, cheese singles and pickled tomato chutney in a brioche bun with seasoned fries	extra patty 4.00
beer-battered fish & chips	19.50
beer-battered haddock, hand-cut chips, crushed peas, curry emulsion and tartare sauce	
cauliflower, carrots & chermoula v/ve*/gf*/n	20.90
sumac-roasted cauliflower, sweet glazed carrots topped with dukkah and crispy cabbage all dressed with punchy chermoula	
leek, cheddar & mushroom v	23.90
creamy leek and cheddar cheese pithivier, served with buttered cavolo nero and a mushroom beurre blanc	
<i>Please allow a minimum of 25 minutes for this dish</i>	
squash, pomegranate & broccoli v/ve*/gf	19.70
tender butternut squash fondant roasted in sage butter, broccoli sauteed in garlic, fresh pomegranate and crispy sage	
ox cheek, choy sum & nam prik pao gf*	27.90
tender ox cheek braised in its own sauce, choy sum sautéed with garlic served with homemade nam prik pao, aioli and crispy onions	
pollock, brassicas & pil pil gf*	25.90
roast pollock supreme, broccoli and roasted cauliflower served with bittersweet radicchio, succulent coastal herbs and pil pil	
chicken, okra & curry gf*	21.90
roast chicken breast seasoned with our Sri Lankan curry spice and confit leg baked in curry sauce, served with roasted okra, mango gel and pickled chilli chutney	
trout, leeks & cockles gf*	25.90
supreme of chalk stream trout, served with creamed leeks and peas, miso and celeriac purée, roasted leek and cockle sauce	
duck, carrots & cherry gf*	27.90
roast duck breast, glazed carrots, cherry ketchup and cavolo nero, served with cherry-infused jus	
10oz sirloin steak gf*	37.50
10oz fillet steak gf*	43.50
our steaks are served with a wedge of roast hispi cabbage topped with chive emulsion and crispy onions, a side of your choice and green peppercorn sauce	

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

(v) Vegetarian (ve) Vegan (gf) Gluten free (n) Contains nuts
(*) Can be altered to suit dietary requirement

All tables will incur a discretionary 10% service charge, which is distributed directly to our team. VAT is included at the standard rate



THE PLOUGH
COTTON

SALADS

fennel, celeriac & apple ve/gf/n	17.90
slow-roasted fennel, pickled celeriac, fresh apple, kale, pickled raisins, crispy cabbage and candied walnuts, all dressed in vibrant chive oil	
Plough Caesar	17.90
cos, soft-boiled egg, crispy Parma ham, anchovies, focaccia crisps, Caesar dressing and Parmesan	
pear, pomegranate & feta v/ve*/gf*	17.90
sweet roasted pear, pomegranate, feta and chicory dressed with our bright chermoula salsa	
papaya, radish and herbs gf/n	17.90
crunchy salad of raw papaya, carrot, radish, tomato and beans tossed in nuoc cham with thai basil, mint and salted peanuts	

Add chicken to any salad 4.00

GRAZING PLATES

all served with our focaccia

Plough	17.90
homemade sausage roll, pickled egg, olives, cheddar, ham hock, apple and chutney	
seafood gf*	18.90
oyster, squid, whitebait, samphire, pickled mussels, cockles and clams, rollmop herring, king prawns, lemon mayo, tartare sauce, Tabasco and lemon	
meat gf*	18.90
locally-sourced charcuterie, olives and homemade pickles	
vegetable v/ve*/gf*	17.90
glazed carrot, broccoli, cauliflower, padron peppers, , choy sum, fennel and okra served with cherry ketchup and aioli	
cheese v*/gf*	14.90
selection of cheeses, crackers and homemade chutneys	

FLATBREADS

served 1200-1630

our flatbreads are made in-house daily, all served with a garden salad and fries

grilled chicken gf*	15.50
chicken breast strips, chickpeas, chermoula and mixed leaves	
roasted cauliflower v/gf*	14.90
roasted cauliflower, whipped feta, mixed leaves and tahini dressing	
haddock goujons	14.90
beer-battered haddock goujons, tartare sauce and peashoots	
pork belly gf*	15.50
crispy pork belly, cucumber, spring onion and tangy Plough hoi sin	

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We also offer a weekly-changing set-lunch menu Tuesday to Friday 1200-1500

Please ask your server for more details



We are proud to share that our talented kitchen team, headed by Micky Addy, has been awarded an AA Rosette for culinary excellence. This reflects their passion, creativity & commitment to delivering outstanding food.

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