

Menu



WHILST YOU WAIT

homemade focaccia pb olive oil & balsamic	5.50	shishito peppers gf/pb cumin & sea salt	5.50
balsamic glazed chorizo gf feta & lemon	5.50	house marinated olives gf/pb olive oil, garlic, chilli, lemon & herbs	5.50
crispy spiced whitebait tartare sauce	5.50	Colchester rock oysters gf cucumber & long pepper	1 3.00 6 15.00

STARTERS

steamed prawns gf served cold with cucumber & caviar	15.50
glazed figs stracciatella gf roquette & balsamic glaze	11.00
salt baked celeriac pb/n apple chutney & caramalized walnuts	8.90
roast pigeon breast gf beetroot & blackberries	11.50
soy & ginger cured chalk stream trout gf green mango salad & nuoc cham	10.90
Plough steak tartare gf pickled shimeji mushrooms, nasturtium, herb emulsion & potato straws	100g 15.00 200g 30.00

SIDES

panzanella salad pb	6.50
caesar salad	6.50
hand-cut chips v	4.30
Plough seasoned fries v	4.30
mini baked potatoes gf crème fraîche and caviar	6.50
tenderstem broccoli gf/pb confit garlic	5.90
charred hispi cabbage gf/v/n dukkah	4.50
roast cauliflower v pickles	5.50

MAIN COURSE

Plough cheeseburger & seasoned fries two patties, shredded lettuce, salted onion, cheese singles & pickled tomato chutney	18.50 extra patty 4.00
beer battered fish hand-cut chips, crushed peas, curry sauce & tartare	18.50
roast chicken half gf samphire, burnt corn & red pepper salsa	17.90
oyster mushroom & baby aubergine gf/v pickles & shawarma sauce	17.90
braised ox cheek gf peanuts & green mango salad	23.00
roast pumpkin gf/pb/n broccoli, dukkah & beetroot hummus	16.90
slow-cooked lamb neck gf pea & lettuce fricassee	22.00
pan fried stonebass gf fennel & saffron confit & blistered tomatoes	23.00
roast skate wing gf courgettes & bouillabaisse sauce	21.50
courgette & feta pastilla v tomatoes, olives & basil	17.90
35 day aged 9oz fillet steak gf tenderstem broccoli, confit garlic & green peppercorn sauce	40.00

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

(v) - VEGETARIAN (pb) - PLANT BASED - (gf) GLUTEN FREE - (n) - CONTAINS NUTS (*) - CAN BE MADE

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

Salads & Platters



THE PLOUGH
COTTON

SALADS

burrata gf/v green beans, orange, pomegranate, mint, toasted seeds	19.50	beetroot gf/v/n goats cheese, beetroot hummus, caramelised walnuts & apple	16.00
Caesar cos, egg, crispy parma ham, anchovies, croutons & parmesan	16.00 add chicken £4.00	panzanella pb heritage tomatoes, shallots, caperberries, yesterday's focaccia & olive oil	16.00

PLATTERS

ploughman's handmade pork pie, ham, Plough pickled egg, cheddar, chutney, apple & celery	14.90
seafood gf steamed prawns, cured chalk stream trout, oyster, whitebait, pickled herring, tartare sauce, nuoc cham, Tabasco,	16.90
meat gf locally sourced charcuterie, olives & pickles	16.90
vegetable v salt-baked celeriac, broccoli, roasted cauliflower, hispi cabbage, beetroot hummus, shawarma sauce & dukkah	13.90
cheese selection of cheeses, crackers & chutney's	14.90

children's menu

all mains £9.00

fish & chips

with peas

cheeseburger

with lettuce, tomato chutney & fries

chicken breast skewers

broccoli & fries

fresh pasta v

nut-free pesto or creamy cheese