

PLOUGH AND HARROW

Litlington

Sunday Menu

12pm-6pm

Nibbles

Flat Bread, Hummus, Red Onion, Pine Nuts **4.75** (v)(vg) / Ciabatta Bread, Balsamic Oil **3.5** (v)(vg)(gfo)(df) /
Mixed Olives **4** (v)(vg)(gf)(df)

Starters

French Onion Soup, Croutons **6.5** (v)(vg)(gfo)(df)

Ham Hock & Pistachio Terrine, Piccalilli, Crostini **7**

Salt & Pepper Fried Calamari, Lemon Aioli **8** (df)

Honey & Walnut Oven Baked Camembert, Caramelised Onion Chutney, Crusty Bread **13** (v)(gfo)

Vegan Board - Misotolia Olives, Miso White Bean & Pea Dip, Roasted Red Pepper Hummus, Baba Ganoush,
Flat bread **10.5** (v)(vg)(gfo)(df)

Mains

Sunday Roasts

All served with Seasonal Greens, Roast Potatoes, Gravy, Yorkshire Pudding

Beef Topside **15** (gfo)

Leg of Lamb **15** (gfo)

Pork Belly **15** (gfo)

Veggie Wellington (Roasted Sweet Potato, Peppers, Feta & Spinach) **15** (v)(vgo)

Long Man Beer Battered Fish & Chips, Garden Peas, Tartare Sauce, Lemon **13.5** (gfo)(df)

Sussex 8oz Beef Burger, Cheese, Smoky Bacon, Baby Gem, Tomato, Red Onion,
Burger Sauce, House Chips **14** (gfo)(dfo)

Cauliflower, Spinach & Chickpea Curry, Rice, Poppadom **13.5** (v)(vg)(gfo)(df)(nuts)

Korean BBQ Jackfruit Burger, Asian Slaw, House Chips **14** (v)(vg)(gfo)(df)

Sides

House Chips **3.5** (gf) / Cheesy Chips **4.5** (gf) / Salad **3.5**

Desserts

Vanilla Pana Cotta, Ginger Shortbread, Berry Compote **6.5** (gfo)

Rhubarb & Apple Crumble, Vanilla Ice Cream **6.5** (v)

Fig & Date Toffee Pudding, Salted Caramel Ice Cream, Butterscotch Sauce **6.5** (v)

Vegan Brownie, Vanilla Ice Cream **6.5** (v)(vg)(gf)(nuts)

Trio of Ice Creams, Brandy Snap **5.5** (vgo)

Trio of Local Cheeses, Chutney, Crackers **8** (v)

(v) vegetarian (vg) vegan (vgo) vg option (gf) gluten free (gfo) gf option
(df) dairy free (dfo) df option (nuts) contains nuts 'Option' = this dish can be adapted. Please ask for details.