PLOUGH AND FLEECE

HORNINGSEA



We use foods containing allergens in our kitchen. Please speak to a member of staff if you or anyone on your table has an allergy, intolerance, or special dietary requirement.

NIBBLES

Stuffed peppers with cream cheese	4
Marinated Olives	4
Focaccia bread with balsamic and olive oil	4.5
Crispy salt and pepper squid, citrus mayo	6.5
Polenta and basil chips, tomato chutney	6
Sticky pork bites, pickled red onions and crispy shallots	7
Haggis bon bons, spring onion and whiskey mayo	6.5
Toasted flatbread with rose harissa humus	7
Halloumi fries with tomato chutney	6.5

STARTERS

Marinated mozzarella, grilled peaches, toasted sourdough and rocket	8.75
Tahini roasted Aubergine, sweet peppers, pine nuts and salsa Verde	8.25
Soup of the day	7.95
Salad bowl, crispy green salad leaf, cherry vine tomatoes, fine beans, pickled red onions, crunchy apple, toasted pinenuts and a carrot and ginger dressing	7.5/13.5
(add smoked salmon, pork bites or halloumi)	4.5
Peppered beef, honeyed figs, rocket and pickled red onions	8.95
Salmon and spinach roulade, pickled cucumber and rocket salad, citrus dressing and crisp bread	8.5
Rosemary and garlic studded Camembert, red onion chutney and sourdough crisp breads	9.75

MAINS

Prosciutto wrapped pork tenderloin, roasted carrot and fennel puree, potato dauphinoise, fine beans and a wholegrain cream	19.5
Pan fried seabream, sweet potato and chickpea stew, marsh samphire and chive oil	18.5
Roasted sea trout, dill crushed new potato cake, cherry vine tomatoes, fine beans with a lemon and caper cream	19.25
12-hour slow cooked shoulder of lamb, herby giant couscous, baby vegetables with salsa Verde and crispy shallots	18.5
Pan fried chicken supreme, roasted new potatoes, bacon and pea fricassee with a wild mushroom cream	18.25
Gochujang charred hispi cabbage, rice noodles in a miso and pepper broth, toasted sesame seeds	17.25
Rump/Rib-eye steak, garlic flat field mushroom, slow roasted tomato, hand cut chips, with red wine sauce, garlic butter or peppercorn sauce	23/32

SIDES

Hand cut chips	4
Skin on fries	4
Truffle and parmesan fries	4.5
Dauphinoise potato	4
Fine beans with a carrot and ginger dressing and crispy shallots	5
Buttered greens	4.5

PUB CLASSICS

Beer battered fish and chips served with garden peas and tartare sauce	17.75
Rib steak burger, Monterey jack cheese, baby gem, gherkins, garlic mayo in a brioche bun with skin on fries	16.5
Chicken fillet burger, garlic mayo, baby gem, gherkins in a brioche bun with skin on fries	16
Sweet potato, spinach and feta pie, spring onion creamed mashed potato, spring greens and red wine jus	17.5
Cumberland sausages with creamed mash potato, buttered greens and a red wine jus	16.75
Chicken, ham hock and leek pie, spring onion creamed mashed potato, spring greens and red wine jus	17.5

CIABATTAS

served lunchtimes Tuesday to Saturday

All served with potato crisps

Smoked salmon, cream cheese and chive, baby gem and cucumber	9.25
Peppered beef, horseradish mayo and rocket	9.25
Mature cheddar and red onion chutney ciabatta	8.95
Roasted Mediterranean vegetables, crumbled feta and rocket	8.95
Fish goujon, tartare sauce and rocket	9.5

All food is prepared in our kitchen where all allergens are present. Please note we take great care to prevent cross-contamination, however, all dishes may contain traces of any of the allergens used in our kitchen. Although every effort will be made to prevent any cross-contamination, we cannot guarantee a total absence of allergens in any dish. Please ask our staff for further information.

A discretionary service charge of 10% will be added to your bill.