

# Plough Inn



Cask Ales • Fine Wines • Dining • Function Room

## STARTERS

<b>Soup of the Day</b> warm baguette and butter	£5
<b>Pork Rillettes</b> rocket, cornichons, focaccia and onion jam	£6
<b>Wild Mushroom Arancini</b> truffle mayo and dressed rocket v	£6
<b>Moules Mariniere</b> shallot & white wine sauce, fries <b>gf</b> or fresh crusty baguette	£6 /10

## SHARING BOARDS

<b>Sussex Charcuterie</b> <i>Calcot Farm salami, chorizo and ham, Beals Farm nduja, pork rillettes, arancini bread, olives, cornichons</i>	£15
<b>Mezze</b> <i>roasted red peppers, falafel, olives, halloumi, olive tapenade and hummus with bread v</i>	£13

## BAGUETTES

White or brown baguette, fries, salad, slaw

£7.5

<b>Goats Cheese, Walnut &amp; Onion Jam</b> baby gem lettuce v
<b>Pork &amp; Stilton Sausage</b> wholegrain mustard, onion jam v ( <b>veggie sausage option</b> )
<b>Fish Fingers</b> homemade tartare, baby gem lettuce

## HOMEMADE BURGERS

Ciabatta bun, hand cut chips, salad, slaw

£11

<b>Minced Sussex Steak</b> tomato relish
<b>Kufta-Style Lamb</b> garlic mayonnaise
<b>Cajun Chicken</b> BBQ mayonnaise
<b>Falafel Burger</b> tzatsiki v

*Add cheddar, stilton, bacon, mushrooms, onion rings, jalapenos, egg for £1 each*

Uncooked weights are approximate. Fish dishes may contain bones. (v)vegetarian (ve)vegan (gf)non-gluten recipe  
Dishes may contain traces of nuts and other allergens. Please see your server for further allergen advice.

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## MAIN COURSES

<b>Fish &amp; Chips</b> pea puree, tartare sauce	£11
<b>Scampi &amp; Chips</b> pea puree, tartare sauce	£10
<b>Pork &amp; Stilton Sausages &amp; Mash</b> red wine onion gravy <b>v</b> (veggie sausage option)	£10
<b>Steak &amp; Harvey's Ale Pot Pie</b> vegetables, hand cut chips or mash	£11
<b>Broccoli &amp; Stilton Pie</b> vegetables, hand cut chips or mash <b>v</b>	£11

### JOE'S FAVOURITES

*Our Head Chef has chosen the following dishes and ensured they are crafted using fresh and mostly local ingredients*

<b>8oz Rib Eye Steak</b> French fries, grilled cherry tomatoes <b>gf</b> (Add garlic butter, peppercorn or blue cheese sauce <b>£1.5</b> )	£16
<b>Butternut Squash and Sweet Potato Cakes</b> courgetti arrabiata <b>ve gf</b>	£13
<b>Smoked Haddock &amp; Spinach Kedgeree</b> poached eggs <b>gf</b>	£14
<b>Chicken Schnitzel</b> bacon & spring onion mash, parsnip crisps, pickled cucumber	£14

## Plough Inn Specials

*Having run with fixed pub & gastro menus for a number of years we've decided to re-introduce Specials. There will be a limited number of dishes focusing on ingredients that are in season and they'll be changing on at least a weekly basis. Enjoy!*

### SIDES

Warm crusty baguette & butter	£3
Garlic Bread	£3.5
Hand Cut Chips	£3
Hand Cut Chips with Cheese	£3.5
Beer Battered Onion Rings	£3
Seasonal Vegetables	£3
Dressed Salad	£3.5

### SOMETHING FOR THE LITTLE ONES

<i>Fish Fingers, fries &amp; baked beans</i>
<i>Scampi, fries &amp; baked beans</i>
<i>Bangers &amp; Mash, gravy <b>v</b> (veggie sausage option)</i>
£5.5

### PLOUGH INN

Vicarage Lane, Rottingdean, BN2 7HD  
01273 390635  
[www.theploughinnrottingdean.co.uk](http://www.theploughinnrottingdean.co.uk)

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