

Plough Inn



Cask Ales • Fine Wines • Dining • Function Room

SAMPLE MENU ONLY

STARTERS

- Soup of the day with sourdough and south downs butter **6 v**
- Cured local mackerel with pickled cucumber salad and gooseberry jell **6**
- Chicken liver parfait with ale chutney and sourdough toast **6**
- Nutbourne tomatoes and homemade focaccia panzanella salad with avocado puree **6/11 v**
- Whole baked Winslade cheese with chutney cornichons and toasts **12**
- Charcuterie board selection of meats, pickle sun blushed tomatoes and extra virgin rapeseed oil **12**

BAR SNACKS

- Bacon and bramley apple sausages rolls **5**
- Cornish chorizo scotch egg **5**
- Pork scratching **3**

ROASTS

All served with roast potatoes, parsnips, braised red cabbage, chantenay carrots, tender stemmed broccoli, homemade yorkshire pudding and gravy.

- Roast 45 day aged rump of beef **12.95**
- Rolled belly of plantation pork **12.95**
- ¼ free range chicken. **12.95**
- Rolled braised shoulder of sussex lamb **12.95**
- Butternut squash walnut and goat cheese wellington **11.95**
- Roast portabello mushroom with roast garlic spinach and pinenut crumb **11.95**

MAINS / BURGERS

- Beer battered local cod with twice cooked chips crushed peas and malt vinegar powder and homemade tartare sauce **12**
- Rare breed beef burger
- Free range southern fried chicken breast burger
- Crispy goats cheese and roast portabello mushroom burger
- All burgers served on a flour pot bakery bun, homemade mayonnaise, tomato, red onion and a pickle**
Add any cheese or charcuterie, fried egg, beer battered onion rings for 1.5

The Plough Inn, Vicarage Lane, Rottingdean, BN2 7HD
www.theploughinnrottingdean.co.uk 01273 390635

All our produce is sourced from the best local suppliers and we only use the finest quality ingredients.
Please advise us of any dietary requirements or allergies