

Plough Inn



Cask Ales • Fine Wines • Dining • Function Room

STARTERS

Soup of the day with sourdough and Longley Farm butter **6 v**

Home smoked local mackerel with picked cucumber salad and gooseberry gel **6**

Southern fried chicken wings with apple and celeriac coleslaw **6**

Heritage tomatoes and homemade focaccia panzanella salad with avocado puree **6/11 v**

Whole baked Winslade cheese with ale chutney, cornichons and toasts **14**

British charcuterie board selection of meats, pickles, sun blushed tomatoes, homemade focaccia and extra virgin rapeseed oil **12**

MAINS

Beer battered local cod with twice cooked chips, crushed peas and malt vinegar powder and homemade tartare sauce **12**

Sussex lobster bisque with whiting, cod and king prawns, fennel and a lobster ravioli, crisp bread and rouille **14**

45 day aged Sussex rump steak, twice cooked chips, slow roasted heritage tomatoes and Barkham blue cheese sauce **18**

Barfields pork and leek sausages with baked potato mash, onion gravy, cavolo nero and crispy onion **12**

Corn fritters with charred vegetable & herb salsa, dressed leaves and pumpkin seed salad **11 v**

Open ravioli of roast butternut squash, cavolo nero puree, pesto and Flower Marie ewes' cheese, sauce vierge and a rocket and Twineham Grange salad **12**

BURGERS 12

All burgers served on a flour pot bakery bun, homemade mayonnaise, tomato, red onion and a pickle

45 day aged Sussex beef burger

Free range southern fried chicken breast burger

Crispy goats cheese and roast portabello mushroom burger

Add any cheese or charcuterie, fried egg, beer battered onion rings or smoked bacon 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.

All our chicken and pork is free range and all fish is sustainably caught

Please advise us of any dietary requirements or allergies

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BAR SNACKS

Bacon and Bramley apple sausage roll with chutney 5

Cornish chorizo scotch egg with chutney 5

Mature cheddar Welsh rarebit with mushroom ketchup 5

SANDWICHES 6

Sandwich served on a white or brown baguette add chips or salad for 1.5

Barfields pork and leek sausages, caramelised onion and Dijon mustard

Local cod fish finger and homemade tartar sauce

Grilled halloumi, avocado and sun blushed tomatoes

Mature cheddar, ale chutney and salad

SIDES

Selection of breads and Longley Farm butter 3.5

Twice cooked chips 3.5

Twice cooked chips with mature cheddar 4.5

Beer battered onion rings 3.5

Summer salad with pumpkin seeds 3.5

Side of seasonal vegetables 3.5

DESSERTS 5

Homemade rhubarb jam and ginger sponge with vanilla custard

Dark chocolate brownie with salted caramel ice cream

British strawberry and raspberry Eton mess

Ice cream and sorbets

British cheese board, damson jelly and biscuits

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