

Plough Inn



Cask Ales • Fine Wines • Dining • Function Room

STARTERS

- Soup of the day with sourdough and Longley Farm butter £6 (v)
- Aerated Caesar salad with crispy Sussex smoked pancetta and Twineham Grange cheese £6
- Potted brown shrimp with cucumber and dill relish with sourdough toast £7
- Cider vinegar and Brighton Raw Honey chicken wings £6 (gf)
- Home smoked wood pigeon breast with warm British pear salad £7 (gf)
- Sun-blushed tomato flat bread with smoked aubergine, confit pickled girolle mushrooms, and fresh British truffles £7 (vegan)
- Baked Tunworth cheese with chutney, pickle and toast £7/14
- British charcuterie board selection of meats, pickles, sun blushed tomatoes, sourdough bread, and extra virgin rapeseed oil £12

MAINS

- Beer battered cod, with crushed peas, homemade twice cooked chips and vinegar powder £12
- Sushi grade tuna steak, fresh wasabi and black sesame seed crust, pink fir potato nicoise salad and crispy anchovies £17 (gf)
- Roscoff onion tart tatin with Golden Cross goats' cheese with apple and chicory salad and ice wine vinegar dressing £12 (v)
- Girolle and shitake mushroom broth with edamame pickled baby heritage carrots, rice noodles £14 (vegan)
- Sussex smoked ham hock, pea and mint pie with baked Yukon Gold potato mash and chargrilled baby leek £14
- 45-day rump with homemade twice cooked chips, wild mushrooms and garlic and parsley butter £18 (gf)
- Confit Sussex duck with Barfield's merguez sausage and tomato cassoulet £14

BURGERS £12

All burgers served on a Flour Pot Bakery bun, with homemade mayonnaise, tomato, red onion, chips and a pickle

28 day aged Sussex beef burger

Free range southern fried chicken breast burger

Crispy goats cheese and roast Portobello mushroom burger (v)

Add any cheese or charcuterie, fried egg, beer battered onion rings or smoked bacon for £1.50

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BAGUETTES (12-6pm only) £6

Sandwich served on a white or brown baguette add chips or salad for £1.50 each

Aged roast beef horse radish and watercress

Local cod fish finger and homemade tartar sauce

Chicken, bacon and avocado and homemade mayo

Crushed avocado, pine nuts and sun-blushed tomato (v)

Mature cheddar, piccalilli and salad (v)

SIDES

Selection of breads and Longley Farm butter **£3.50**

Twice cooked chips **£3.50 (gf)**

Twice cooked chips with mature cheddar **£4.50 (gf)**

Beer battered onion rings **£3.50**

Summer salad with pumpkin seeds **£3.50 (gf)**

Side of seasonal vegetables **£3.50 (gf)**

DESSERTS £5

Dark chocolate brownie with salted caramel ice cream

British apple and Apple Brandy and Marcona almond crumble with
Jude's vanilla ice cream

Treacle tart with clotted cream and raspberry powder

Tiramisu and homemade shortbread

Jude's Ice cream and sorbets, 3 scoops

British cheese board, damson jelly and biscuits **£7**

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