



Plough Inn

on the pond, Rottingdean

SAMPLE SUNDAY MENU

STARTERS

- Soup of the day with sourdough and South Downs butter £6 **v**
Potted brown shrimp with cucumber and dill relish with sourdough toast £7
Cider vinegar and Brighton Raw Honey chicken wings £6 **(gf)**
British Charcuterie board selection of meats, pickle, sun-blushed tomatoes,
sourdough bread and extra virgin rapeseed oil £12

ROASTS

- All served with roast potatoes, parsnips, braised red cabbage, Chantenay carrots,
tender stemmed broccoli, creamed leeks, homemade Yorkshire pudding and gravy.
Roast 28 day aged topside of beef £12.95
Belly of plantation pork £12.95
¼ free range chicken £12.95
Rolled braised shoulder of Sussex lamb £12.95
Mixed mushroom, leek and goats cheese wellington £11.95 **v**
Roast butternut, hazelnut & herb bake £11.95 **vegan**

MAINS

- Sushi grade tuna steak, fresh wasabi and black sesame seed crust, pink fir potato nicoise
salad and crispy anchovies £17 **(gf)**
Beer battered cod with crushed peas, homemade twice-cooked chips & vinegar powder £12

SIDES

- Cauliflower cheese £3.5/Roast potatoes £3/Pork, Apple and herb stuffing £3.5/
Pigs in blankets £3.5/Extra Gravy 50p

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
Homemade panettone bread & butter pudding with Jude's spiced ginger ice cream
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