



Plough Inn
(Sample Menu)

DELI BOARDS

£5

Start with breads & pickles, then pick & choose from the following

MEATS £3 per item

Cornish Seaweed & cider salami

Unique salami made with Cornish cider and seaweed from the coast the coast, salty and pleasantly satisfying

Lamb Rosemary and Preserved lemon salami

A sweet, tangy salami with hints spices and a citrus finish with heavy lamb flavours

Venison salami

Made with pure wild Venison from the Scottish Highlands and subtle paprika and garlic flavours

Cornish Chilli Chorizo

An authentic tasting chorizo made from lop pork with a good chilli kick.

Monmouthshire Air-Dried Ham

A wonderful, traditional Air-Dried Ham cured with herbs & spices

CHEESES £3 per item

Black Cow Vintage Cheddar

A stunning crystalline cheddar from zero waste producer Black Cow, they make vodka from the whey

Tily Whim

A semi soft cheese from Chalke Valley, mild tasting with earthy notes and a fresh aftertaste

Burwash Rose

An award winning, sticky washed cheese with a creamy texture and a deep orange rind, washed daily in rose water

Golden cross

A fantastic goats log matured for 8 weeks and rubbed in charcoal

Barkham blue

A creamy blue is made using Jersey and Guernsey milk, one of the finest blue cheese

Meats & Cheeses Supplied by



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