



Plough Inn (Sample Menu)

PUB FOOD

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

Chargrilled vegetables with grilled London fettle, rosti potato and sun blushed tomato pesto **13 v**

28 day aged Sussex beef burger with baby gem, beef tomato, red onion and home made mayonnaise in a flour pot bun and triple cooked chips **13**

Sussex pulled pork burger with kimchi and crunchy slaw in a flour pot bun and triple cooked chips **12**

Grilled Yorkshire smoked halloumi, house roast beetroot burger with baby gem, beef tomato, red onion and home made mayonnaise in a flour pot bun with triple cooked chips **12**

*Add to burgers any cheese or charcuterie, fried egg,
beer battered onion rings for 1.5*

BAGUETTES

Sandwich served on white or brown baguettes add chips or salad for 2

Pastrami, mayfield Cheese, mustard and dill pickle **6**

Local cod fish finger and homemade tartar sauce **6**

Chargrilled vegetables roast beetroot and avocado puree **6** *vegan*

Cheddar ale chutney and salad **6**

SIDES

Walnut and treacle bread with Longley farm butter **4**

Selection of sourdough and Longley farm butter **3.5**

Triple cooked chips **3.5**

Triple cooked chips with mature cheddar **4.5**

Beer battered onion rings **3.5**

Autumn salad with pumpkin seed **3.5**

Marmalade braised red cabbage **3.5**

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



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STARTERS

Soup of the day with sourdough and south downs butter **6 v**

Sussex ox tail croquettes with watercress and horseradish salad **7**

Sussex ham hock terrine with pickled vegetables, apple gel, toasted sourdough and piccalilli sauce **6**

Roast and pickled beetroot with golden cross goats cheese mousse and sorrel **6 v**

Fresh whitebait with mango chutney puree and homemade mint yoghurt **6**

Charcuterie board selection of meats, pickle sun blushed tomatoes and extra virgin rapeseed oil and sour dough **12**

MAINS

Herb crusted poached local plaice with yukon gold mash potato wilted spinach, dumpling lobster sauce **14**

Trio of Sussex rabbit, confit leg, pan fried loin, suet pudding, potato fondant, red kale and jus **15**

Miso infused cauliflower steak with cashew and coconut Dahl with almond yoghurt **12** *vegan gf*

45 day aged rump steak triple cooked chips madagascan peppercorn sauce and watercress **18**

DESSERTS

Rhubarb and almond crumble with baked vanilla custard and cream **5**

Dark chocolate brownie with salted Caramel ice cream **5**

Pecan pie with Judes malted banana ice cream **5**

Black Forest trifle with brûlée marshmallows **5**

Ice cream and sorbets 3 scoop **5**

Cheese board British cheese damson jelly and biscuits **7**

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