



PUB FOOD

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| Beer battered local cod with homemade chips, crushed peas and malt vinegar powder and homemade tartare sauce | £13 |
| Isle of Wight heritage tomato and rosemary focaccia panzanella salad avocado puree and grilled wye valley asparagus v/vegan | £13 |
| 28 day aged Sussex beef burger, baby gem, beef tomato, red onion, homemade mayo in a brioche bun and homemade chips | £13 |
| Korean fried free range chicken breast burger, baby gem, beef tomato, red onion, homemade mayo in a brioche bun with homemade chips | £15 |
| Crispy goat cheese, roast mushroom, red onion marmalade burger, baby gem, beef tomato, red onion, homemade mayo in a brioche bun with homemade chips | £12 |

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

BAGUETTES served till 6pm

Served on white or brown baguettes add chips or salad for £2

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| 28 day aged roast Sussex beef, horseradish and watercress | £7 |
| Local cod fish finger and homemade tartar sauce | £6 |
| Chargrilled vegetables and avocado puree v/vegan | £6 |
| Mature Cheddar cheese, ale chutney and salad | £6 |

SIDES

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| Walnut and treacle bread with Ampersands Cultured Butter | £4 |
| Selection of sourdough and Ampersands Cultured Butter | £4 |
| Homemade chips with mature cheddar | £4.5 |
| Homemade chips | £3.5 |
| Beer battered onion rings | £3.5 |
| Spring salad with pumpkin seed | £3.5 |
| Marmalade braised red cabbage | £3.5 |



STARTERS

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| Soup of the day with sourdough and Ampersands Cultured Butter v | £6 |
| Wye Valley asparagus, poached duck egg, hollandaise sauce and crispy forest ham | £8 |
| Calamari with black garlic and baked potato aioli | £7 |
| Southern fried free range chicken wings, apple slaw and blue cheese dip | £6 |
| Baked Tunworth cheese with pickles, chutney and toasted sourdough v | £8/15 |
| British Charcuterie board, pickles, sun blushed tomato chutney and extra virgin rapeseed oil and sour dough | £12 |

MAINS

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| Pie of the day, yukon gold mash potato with seasonal vegetables and gravy | £16 |
| Pan fried bream fillet with crushed Jersey royal potatoes, wye valley asparagus, wilted spinach and lemon thyme verde | £15 |
| Wild garlic tagliatelle with morel mushroom, baby leek and Baron Bigot cheese v | £14 |
| Sussex rack of lamb, crispy shoulder, pea and mint puree, roast gem, potato fondant and jus | £20 |
| Sussex sirloin steak, morel mushroom sauce, homemade chips and water cress | £24 |

DESSERTS

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| Dark chocolate caramel fondant, blackberry coulis, amaretto ice cream v | £6 |
| Pineapple tart tartan with spiced rum ice cream and maple rum syrup and pink peppercorns v | £6 |
| Sticky toffee pudding, butterscotch sauce and Judes malted banana ice cream v | £6 |
| Hazelnut, vanilla and chocolate cheesecake with macerated British strawberries | £6 |
| Jude's Ice cream and sorbets 3 scoops (ask a member of staff for flavours) v | £6 |
| British cheese board cheese damson jelly, biscuits and Longley farm butter | £7 |



DELI BOARDS

£5

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

BRITISH MEATS £3 per item

Wild Mushroom and Truffle Salami

A blend of fresh black truffle and wild mushrooms from moons green charcuterie in Sussex

Venison and sour cherry and pistachio salami

moons green charcuterie in Sussex

Cornish Chilli Chorizo

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

Seaweed & Cider Salami

A great salami made with Cornish Lop pork and local seaweed by Cornish Charcuterie

Royale Ham

A prosciutto style ham with unmistakably British Flavours

Fennel Beef Bresaola

beautiful bresaola using retired dairy cattle from a local farm.

BRITISH CHEESES £3 per item

Black Cow Vintage Cheddar

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

Baron Bigod

A great brie style cheese with a deep mushroom flavor, golden curd and brilliant white bloom.

Rachel

Washed rind, semi hard goats cheese with a smooth texture & a clean flavour

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

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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