

STARTERS & SHARING BOARDS

Soup of the day with sourdough and Ampersands Cultured butter v	£6
Southern fried chicken wings with Barkham blue cheese dip	£6
Truffle and spinach macaroni cheese with garlic bread v	£6
Baked Tunworth cheese with pickles, chutney and toasted sourdough v	£8/15
Charcuterie board selection of meats, pickles sun blushed tomato chutney and extra virgin rapeseed oil and sour dough	£12

MAINS

Beer battered local cod with homemade chips, crushed peas, malt vinegar powder and homemade tartare sauce	£13
28 day aged Sussex beef burger, baby gem, beef tomato, red onion, homemade mayo in a brioche bun and homemade chips	£13
Free range Sussex pulled pork burger, homemade kimchi and slaw in a brioche bun with homemade chips	£13
Homemade falafel burger with cucumber and mint vegan coconut and almond yoghurt, baby gem, beef tomato, red onion, in a gluten free bun with homemade chips vg/gf	£12
Grilled Sussex halloumi, smoked golden beetroot burger, baby gem, beef tomato, red onion, homemade mayo in a brioche bun with homemade chips v	£12
Pie of the day, Yukon Gold mash potato with seasonal vegetables and gravy	£16
Roscoff onion tarte tatin with golden cross goat cheese, parsnip puree and tender stem broccoli v	£13
Roast miso cauliflower steak, cashew and coconut dahl, vegan almond yoghurt and coriander vg/gf	£13
Aged British ribeye steak, homemade chips, green peppercorn sauce & watercress	£24

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

DESSERTS

Dark single origin dark and white chocolate brownie, chocolate sauce and coffee ice cream v	£6
Salted caramel tart with clementine gel and Chantilly cream v	£6
Organic apple and forced rhubarb crumble with Judes vanilla ice cream v	£6
Speakeasy Ice cream and sorbets 3 scoops (ask a member of staff for flavours) v	£6
British cheese board with damson jelly, biscuits and Ampersands Butter	£7

SIDES

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

The Plough Inn, Vicarage Lane, Rottingdean
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