

PLOUGH AND HARROW

Litlington

SUNDAY MENU

All of our dishes are homemade at The Plough & Harrow, using fresh, seasonal ingredients.

FOR THE TABLE

Mistoliva Olives 5.5 v/vg/gf/df

Rosemary & Sea Salt Focaccia,
sundried tomato tapenade 7 v/vg/df

Toasted Pitta Bread,
& baba ganoush 7 v/vg/df

Chargrilled Padron Peppers, smoked
paprika & garlic aioli 7 v/vg/gf/df

STARTERS

Soup of the Day, rosemary & sea salt focaccia 8 v/vg/df/gfo

Cajun Chicken Salad, mixed peppers, tomato,
baby gem, spring onion 9 gf/df

Chilli & Pepper Calamari, crispy battered squid,
shredded chinese leaf, sweet chilli sauce 9.5 df

Ham Hock Scotch Egg, pickled chicory, apple cider
brandy puree 9 df

Baked Camembert, honey roasted figs, grapes,
ciabatta bread (for two) 19 v/gfo

SUNDAY ROASTS

Sussex sirloin, beef dripping roast potatoes, mashed swede, braised red cabbage, glazed carrots, tenderstem broccoli,
beef jus, Yorkshire pudding, horseradish 23 gfo/dfo

Slow cooked pork belly, beef dripping roast potatoes, mashed swede, braised red cabbage, glazed carrots,
tenderstem broccoli, beef jus, Yorkshire pudding, apple sauce 20 gfo/dfo

Roasted chicken supreme, beef dripping roast potatoes, mashed swede, braised red cabbage, glazed carrots,
tenderstem broccoli, beef jus, Yorkshire pudding 20 gfo/dfo

Vegetarian puff pastry wellington, roasted sweet potato, sun dried tomato, spinach.
Roast potatoes, mashed swede, braised red cabbage, glazed carrots, tenderstem broccoli, Yorkshire pudding 19 v/vgo/dfo

MAINS

Local Long Man Battered Fish & Chips, beer battered cod, house chips, peas, tartare sauce, chargrilled lemon 18 gfo/dfo

Sussex Angus Beef Burger, Monterey Jack cheese, toasted brioche bun, crisp baby gem lettuce, sliced tomato, onion,
gherkins, coleslaw, burger sauce, house chips 18 gfo/dfo (Add bacon 1.25)

Grilled Peach & Halloumi Salad, cavolo nero, broccoli, green beans, rocket & lemon pesto 16 v/vgo/dfo/gfo

Sweetcorn Fritters, crispy spiced corn fritters, fresh mango & coriander salsa, wild rocket 16 v/vg/df/gfo

SIDES

House chips 5 v/vg/gfo/df

Cheesy chips 6 v/gfo

Side salad, baby gem lettuce, cherry tomatoes, onion, cucumber 5 v/vgo/gf

DESSERTS

Bramley Apple & Blackberry Crumble, oat topping, custard 8 v/vgo/gf/mcn

Hot Toddy Pavlova, whiskey infused pears with toffee sauce & honey whipped cream 8 v/gf

Pecan Tart, with honey whipped cream 8 v/nuts

Sticky Toffee Pudding, butterscotch sauce, caramel ice cream 8 v/mcn

Chocolate Lava Cake, Kelly's vanilla bean ice cream 8 gf/mcn

Trio Of Ice Creams, wafer curl 8 v/vgo/dfo/gfo/mcn

Mocha Ice Cream 3.5 per scoop v/vgo/gfo/mcn

Please make your server aware of any allergens prior to ordering

(v) vegetarian (vg) vegan (vgo) vg option (gf) gluten free (gfo) gf option. (df) dairy free
(dfo) df option (nuts) contains nuts (mcn) may contain nuts 'Option' = this dish can be adapted. Please ask for details

Tables of 10+ will be subject to a 12% service charge