

PLOUGH AND HARROW

Litlington

LUNCH & DINNER

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

MAINS

Pan Fried Sea Bass, chorizo, spinach, lentils & herb oil 20 df
Local Long Man Battered Fish & Chips, Beer battered cod, house chips, peas, tartare sauce, chargrilled lemon 18 gfo/dfo
Breaded Scampi, crispy breaded wholetail scampi, house chips, peas, tartare sauce, chargrilled lemon 18 df
The Frango Burger, buttermilk fried chicken, hot honey glaze, cabbage slaw, baby gem lettuce,
toasted brioche bun, house chips 18
Honey & Mustard Roasted Sussex Ham, fried hen's egg, house chips, dressed watercress 18 df/gfo
8oz Onglet Steak, house chips, grilled tomato, watercress, Bearnaise sauce. *Best served medium rare* 23 gfo
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)
Lincolnshire Sausages & Mash, three local Lincolnshire sausages, battered mash, seasonal autumn greens,
caramelised onion gravy 16
Braised Beef Brisket Puff Pastry Pie, miso & maple glazed Heritage carrots, autumn greens, mashed potato 20
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

SANDWICH OF THE DAY

served in a toasted ciabatta with side salad and house chips
please ask your server for today's filling and price v/vgo/gfo/dfo

SIDES

House chips 5 v/vg/gfo/df / **Cheesy chips** 6 v/gfo / **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, 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