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

Cauliflower Cheese & Truffle Oil Croquettes, tomato chilli jam **7** v

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

Mediterranean Filo Pastry & Feta Tart, rocket, balsamic glaze, toasted pine nuts **9** v/vgo/dfo/nuts

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

Poached Salmon Fillet Bourguignon, red wine, bacon, shallots, wild mushrooms, creamy mashed potatoes **20** gfo

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, buttered mash, seasonal autumn greens, caramelised onion gravy **16**

Braised Beef Brisket Puff Pastry Pie, miso & maple glazed Heritage carrots, autumn greens, mashed potato **20**

Celeriac Steaks, wild mushrooms, spinach, bean mash & herb oil **16** v/vgo/gfo/dfo

Harissa Chickpea & Squash Moussaka, layered with aubergine & tomatoes, sauteed autumn greens **17** v/gfo/vgo/dfo

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 **8.5** v/vgo/gf/mcn

No-bake Raspberry Cheesecake, fresh rasberries, coulis **8.5** v

Pear & Chocolate Frangipane Tart, toasted almond & vanilla bean ice cream **8.5** v /nuts

Biscoff Blondie, caramel ice cream **8.5** v/mcn

Sticky Toffee Pudding, butterscotch sauce, caramel ice cream **8.5** v/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