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
Heirloom tomato & basil bruschetta, balsamic glaze **8** v/vg/df
Chargrilled padron peppers, smoked sea salt **6** v/vg/gf/df
Toasted pitta bread & hummus, pine nuts **8** v/vg/df/nuts

STARTERS

Salt & pepper calamari, crispy squid rings, aioli, lemon **9.5** df
Chicken satay, with peanut chilli sauce, pickled slaw **9.5** gf/nuts
Roasted asparagus & burrata, gremolata **8** v/gf
Baked Camembert, with roasted fig, grapes, honey & thyme focaccia bread (for two) **18** v/gfo

MAINS

Pulled chicken, smoked ham hock & leek puff pastry pie, house chips or new potatoes, apple & fennel slaw, creamy wholegrain, honey sauce **20**

Leg of lamb minced kebab, flat bread, whipped feta, rocket, cucumber, red onion, house chips **22** gfo/dfo

Long Man beer battered cod, house chips, peas, tartare sauce, lemon **18** gfo/dfo

Hot smoked salmon Nicoise salad, potatoes, green beans, olives, red onions, tomatoes, boiled egg, capers, horseradish dressing **20**

Frango burger, buttermilk fried chicken, cabbage slaw, baby gem lettuce, spicy sriracha sauce, toasted brioche bun, house chips **18**

Sussex beef burger, 8oz beef burger, toasted brioche bun, crisp lettuce, onion, tomatoes, cheese, gherkins, burger sauce, house chips, coleslaw **18** gfo/dfo (**Add bacon 1.25)**

Scampi, house chips, peas, tartare sauce, lemon **18** df

Sussex ham, fried hen's egg, house chips, dressed watercress **18** df/gfo

Summer succotash, grilled jalapeno polenta, sweetcorn, onions, edamame beans, cherry tomatoes, bell peppers, zucchini, tomato sauce **17** v/vg/gf/df

Wild mushroom samphire & lemon linguine, rosemary & sea salt focaccia **17** v/vgo

Caesar salad, gem lettuce, anchovies, croutons, parmesan, Caesar dressing **14 (Add bacon & buttermilk fried chicken 4)**

LIGHT LUNCH *12pm - 2:45pm*

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 gfo

British cheese ploughmans, cheddar, stilton, brie, pickled cornichons & onions, apple, celery, mixed heirloom tomatoes, fig chutney, toasted ciabatta **16.5** gfo

Picnic ploughmans, ham hock, honey roast ham, gala pie, mature cheddar, pickled cornichons & onions, apple, celery, mixed heirloom tomatoes, fig chutney, toasted ciabatta **18**

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

Chocolate lava cake, Kelly's vanilla bean ice cream **8** gf/mcn
Sticky toffee pudding, butterscotch sauce, caramel ice cream **8** v/mcn
Strawberry & white chocolate Eton mess, vanilla cream, meringue **8** v/gf
Baked salted honey cheesecake, toffee sauce **8** v
Peach & raspberry crumble, oat topping, custard **8** v/vgo/gf/mcn
Rum & raisin ice cream 4.5 per scoop v/mcn
Trio of ice creams, wafer curl **8** v/vgo/dfo/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