

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
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

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
Butternut Squash & Kale Bake, cannellini beans, apricot, roast potatoes, mashed swede, braised red cabbage,
glazed carrots, tenderstem broccoli, Yorkshire pudding 19 v/vgo/gfo/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)
Harissa Chickpea & Squash Moussaka, layered with aubergine & tomatoes, sauteed autumn greens 17 v/vgo/gfo/dfo

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 8.5 v/vgo/gf/mcn
No-bake Raspberry Cheesecake, fresh raspberries, 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