

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, balsamic & herb
olive oil 6 v/vg/df
Chargrilled padron peppers,
smoked sea salt 6 v/vg/gf/df
Rosemary & garlic baked camembert, pecans,
maple syrup, toasted focaccia, fig chutney
(for two) 18 v/gfo/nuts

STARTERS

- Salt & pepper calamari**, crispy squid rings,
aioli, lemon 9.5 df
Hot honey chicken wings, spring onions,
celery, hot sauce 9 gf/df
Soup of the day, toasted focaccia 8 v/vg/df/gfo
Toasted pitta bread & hummus, pine nuts 7
v/vg/df/nuts

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
Roasted cauliflower, sundried tomato & chestnut mushroom wellington, roast potatoes, mashed swede,
braised red cabbage, glazed carrots, tenderstem broccoli, Yorkshire pudding, gravy 19 v/vgo/dfo

MAINS

- Long Man beer battered cod**, house chips, peas, tartare sauce, lemon 18 gfo/dfo
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**
Spicy BBQ jackfruit tacos, sriracha, shredded lettuce, tomato salsa, house chips 17 v/vg/gfo/df

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
Tenderstem broccoli, sautéed chilli 5 v/vg/gf
Pigs in blankets 6

DESSERTS

- Apple & forest fruits crumble**, custard 8 v/vgo/gfo/dfo/mcn
Banoffee pie, digestive biscuit base, toffee, banana, Chantilly cream, chocolate & toffee sauce 8 v
Blueberry clafoutis, pouring cream 8 v/gf/nuts
Dark chocolate ganache, cherry & Disaronno tart, Chantilly cream, chocolate sauce 8 v
Sticky toffee pudding, butterscotch sauce, salted caramel ice cream 8 v/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