

## NIBBLES

<b>Smoked Almonds</b> <span style="color: green;">V</span> 2.5	<b>Whitebait</b> Lemon & horseradish mayonnaise 4.95
<b>Nori Powdered Puffed Pork Crackling</b> 3.5	<b>Lemon &amp; Chilli Kalamata Olives</b> <span style="color: green;">V</span> 4.25
<b>Crusty Bread &amp; Butter</b> also available Vegan 2.9	<b>Crispy Baby Squid</b> Curry emulsion 4.95

## STARTERS

- Florence fennel and mushroom soup** 6.50 V  
bronze fennel cream cheese, bread & butter
- St. Austell Bay Deep Sea Mussels** 7.75 / 14.50  
white wine, garlic and parsley, crusty bread, fries (main)
- Crispy softshell crab** 9.5  
ponzu sauce, wasabi mayonnaise, sea vegetable salad
- Potted confit rabbit rilette** 8  
apple & fig chutney, Toasted bread
- Honeycomb of goat's cheese & mousse** 7.5 V  
Figs, walnuts, red vein sorrel, Port wine dressing, Rye crisp bread

### BEST SELLER

**Duck Liver Parfait Brûlée** 8.50  
kumquat compote, thyme brioche

## MAINS

### BEST SELLER

- 8oz Onglet Steak** 22.95  
watercress, chimichurri, baked meadowsweet mayonnaise, triple cooked chips
- Dry Aged Belly of Tamworth Pork** 16.95  
celeriac pure, savoy cabbage, leek croquette, jus
- Crapaudine Beetroot "Steak" Burger (V)** 12.50 V  
in charcoal bun, blue cheese, lettuce, tomato, burger sauce, fries
- St. Austell Bay Deep Sea Mussels** 14.50  
in White wine, garlic and parsley, crusty bread, fries
- Superfood Salad with organic quinoa** 12.5 VG  
pomegranate, edamame beans, Chia seeds, avocado, charred broccoli 12.5  
**add Free range corn-fed Chicken breast** 4,5

## THE PLOUGH CLASSICS

- Pulled Pork Burger** 13.50  
in brioche bun, applewood cheddar, lettuce, tomato, onion, pickles, burger sauce, fries
- Venison Pie** 14.50  
puff pastry lid, seasonal vegetable
- The Plough Fish & Chips** 12.95  
panko-crumbed cornish cod, crushed peas, fries, home-made tartare sauce  
triple cooked chips supplement £1.50

## SANDWICHES

*all sandwiches are served in freshly baked baguette and fries from 12am to 5:30pm*

- Steak sandwich** 9.50  
horseradish mayo, watercress
- BLT** 8.00  
bacon, lettuce, tomato
- Scottish Smoked Salmon** 8.50  
cucumber, dill creme cheese
- The Cheddar Ploughman** 8.50  
lettuce, "smoked cheddar" cheese, tomato

## SET MENU

MON-FRI 12pm - 3pm

2 COURSES 14.95      3 COURSES 18.95

### STARTERS

- Florence fennel and mushroom soup** V  
lemon crème fraîche, bread & butter
- Pork pie**  
piccalilli, toasted bread
- St. Austell Bay Deep Sea Mussels**  
in white wine, garlic and parsley, crusty bread

### MAINS

- Lemon and honey glazed guinea fowl leg**  
sesame seeds, leek croquette, black cabbage and oyster mushroom, jus
- The Plough Fish & Chips**  
panko-crumbed Cornish cod, crushed peas, fries, home-made tartare sauce  
triple cooked chips for 1.50
- Charred sweet corn orzotto** VG  
rainbow chard, vegan cream cheese, almonds, smoked paprika popcorn

### DESSERTS

- Apple and plum crumble**  
Ginger custard
- Two Scoops of Homemade Ice Cream or Sorbet**  
various flavours
- British Artisan Cheese Board**  
(2.50 supplement)  
Barkham Blue, Cornish Kern  
The Plough fruit chutney, celery, grapes, cheese biscuits

## SIDES

- Triple Cooked Chips** 4.50
- Skin on House Fries** 3.50
- Pureed Potatoes** 4.50
- Rainbow chard and celery** 4
- Seasonal House Salad** 3.95
- Butter Seasonal vegetables** 3.95

## BREAKFAST

Every day  
10am-11:45am

### Full English Breakfast 10.50

Cotswold Sausage, Black Pudding, Oak Smoked Bacon, Baked Beans, Tomato, Mushroom, 2 Poached Free Range Mayfield Eggs, Hash Brown, Toast

### Eggs Benedict 8.50

Toasted Muffin, Oak Smoked Bacon, Poached Free Range Mayfield Eggs, Hollandaise

### Eggs Florentine (V) 8

Toasted Muffin, Spinach, Poached Free Range Mayfield Eggs, Hollandaise

### Eggs Royale 8.50

Toasted Muffin, Scottish Smoked Salmon, Poached Free Range Mayfield Eggs, Hollandaise

### Smashed Avocado on Toast 8.50

Toasted Bread, Smashed Avocado, Chimichurri Poached Free Range Mayfield Eggs

### Overnight Oats (VE) 6.50

Oats, Milled Flax Seeds, Chia Seeds, Maple Syrup, Berries

## DESSERTS

- Apple and plum crumble** 6.5  
butterscotch sauce, vanilla cream, honeycomb
- Dark chocolate & pink peppercorn Cremeux** 7.95  
Crispy pecan nuts, coffee cream
- Bergamot & Matcha tea parfait** 7.50  
caramelised yoghurt sorbet, vanilla cream cheese
- Selection of Home-Made Ice Creams or Sorbets**  
1, 2 OR 3 SCOOPS £3.25, £5.25, OR £7.50  
*ice creams* - vanilla, chocolate, raspberry  
*sorbets* - coconut, strawberry, blackcurrant
- British Artisan Cheese Board**  
2, 3, or 4 £7.50, £9.50 or £11.50  
Barkham Blue, Cornish Kern, Baron Bigod, Sinodun Hill  
The Plough fruit chutney, celery, grapes, cheese biscuits

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A discretionary 12.5% service charge will be added to your bill, this is directly distributed to all the team members who contributed to your meal with us today.

Visit [www.ploughat38.com](http://www.ploughat38.com)

VG Vegan V Vegetarian

# THE PLOUGH AT 38

# DRINKS

## GIN

East London Liquor Company	2.90	5.20
Larios Rose	3.40	6.20
Portobello	3.50	6.40
Malfy Orange	3.60	6.60
Opihr Oriental Spiced	3.60	6.60
Whitley Parma Violet	3.60	6.60
Bloom	3.80	7.00
Cotswold local	4.20	7.60
Aviation	4.20	7.60
Brockmans	4.20	7.60
Bath Hopped Rhubarb	4.30	8.00
TOAD local	4.30	8.00
Chase GB	4.50	8.40
Hendricks	4.60	8.60
Nordes	4.60	8.60
OX1 local	4.60	8.60
OX44 local	4.60	8.60
Warner Edwards Elderflower	4.65	8.70
Tanqueray Ten	4.80	9.00
Chase Grapefruit	5.00	9.40
Chase Rhubarb	5.00	9.40

Then add tonic...

Fever Tree Premium Indian 200ml	2.75
Fever Tree Mediterranean 200ml	2.75
Fever Tree Elderflower 200ml	2.75
Double Dutch Pomegranate and Basil 200ml	2.85
Double Dutch Watermelon and Cucumber 200ml	2.85
Double Dutch 150ml	1.95
Double Dutch Light 150ml	1.95

## WHISKY & RYE

Haig Club light & smooth	3.00	5.50
Bushmills Ireland, blended, smooth	3.35	6.00
Benchmark No 8 USA, bourbon, smooth & mellow	3.50	6.20
Johnny Walker Red blended, caramel with a hint of smoke	3.60	6.50
Heavenhill USA, bourbon, smooth & sweet	3.60	6.50
Naked Grouse blended malt, smooth	3.80	7.00
Auchentoshan American Oak single malt, sweet & spicy	4.30	8.00
Jura 10 Years single malt, smoky	4.45	8.30
Woodford Reserve USA, rich & smooth	4.75	8.70
Compass Box Peat Monster blended malt, smoky & peaty	4.80	8.80
Cotswold England, single malt, delicately smoky, local	4.80	8.80
Teeling Small Batch Ireland, blended, sweet	4.80	8.80
Penderyn Madeira Finish Wales, single malt, smooth & sweet	5.00	9.40
Bulleit '95' Rye USA, smooth	5.15	9.60
Toad Rye Spirit England, gently spicy, local	5.30	10.00
The Balvenie single malt, rich & sweet	5.35	10.10
Talisker 10 single malt, smoky, rich, peppery	5.70	10.80
Glenfiddich IPA single malt, sweet & fruity	5.80	11.00
Sazerac Rye USA, sexy, spicy & rich	6.15	11.70
Auchentoshan Three Wood single malt, rich & smooth	6.35	12.00
Nikka Barrel Japan, blended, peppery & spicy	6.50	12.00
Ardbeg Uigeadail single malt, smoky & rich	8.00	15.00

## VODKA

East London Liquor Company	3.60	6.50
Chapel Down	4.30	8.00
TOAD Local	4.30	8.00
Chase Potato	5.15	9.30
Mamont	5.50	10.00

## PORT & SHERRY

Kopke Port Fine Tawny 75ml	5.00	Micaela Pedro Ximinez 75ml	7.00
Grahams Tawny 50ml	5.95	Kopke Port Vintage 2003 75ml	8.00

## COCKTAILS

<b>Aperol Spritz</b> Aperol, prosecco, soda water, orange 8.00	<b>Dark and Stormy</b> Gosling spiced rum, lime, ginger beer 8.00	<b>Bloody Mary</b> Vodka, lime, Plough spice mix 8.00
<b>Negroni</b> Tanqueray N° 10, Cocchi vermouth, Campari 9.00	<b>Black Russian</b> Kahlua, East London vodka 8.00	<b>Mimosa</b> Prosecco, Orange juice 7.00
<b>Moscow Mule</b> East London vodka, lime, ginger beer 8.00	<b>Tequila Sunrise</b> Tequila, Orange juice, grenadine syrup 8.00	<b>Sea Breeze</b> East London vodka, Cranberry juice, OJ, Lime 8.00
<b>Espresso Martini</b> East London vodka, Cocoa Liqueur, Espresso, Kahlua 9.00	<b>Pornstar Martini</b> East London vodka, Passion fruit, Passoa, Prosecco 9.00	<b>Plough Pimm's</b> Pimm's No1, Orange bitters, Packed with fruit & Lemonade 4.90

## BEER & CIDER

### REAL ALE / CRAFT BEER

#### XT BREWERY

XT 4	2.15	4.25
Animal	2.25	4.50
Stout/Porter	2.25	4.50
Oxford IPA	2.25	4.50
Oxford Lager	2.50	4.95

#### On Tap

Amstel	2.25	4.50
Heineken	2.30	4.60
Birra Moretti	2.50	4.95
Guinness	2.60	5.20
Cloudy Apple Cider	2.25	4.50
Orchard Thieves Cider	2.50	4.95

#### Bottles

Corona	4.00
Vedett	5.50
Budweiser Budvar	4.75
Bellfield IPA Gluten Free	4.25
Bellfield Pilsner Gluten Free	4.25
Rekorderlig Lime and Strawberry Cider	5.50
Rekorderlig Wild Berries Cider	5.50

ALCOHOL-FREE

Erdinger Alkoholfrei	4.00
Big Drop Lager	4.50
Big Drop Pale Ale	4.50
Big Drop Stout	4.50

## JUICES

Apple	330ml	2.50
Orange	330ml	2.50
Cranberry	330ml	2.50
Britvic Pineapple	200ml	2.00
Britvic Tomato	200ml	2.00

## SOFT DRINKS

Coca Cola	2.50
Diet Coca Cola	2.50
Fentiman's Ginger Beer	3.50
Fentiman's Victorian Lemonade	3.50
Britvic Bitter Lemon	2.00
Fever Tree Ginger Ale	2.75
Belvoir Elderflower Presse	2.85
ON TAP	
Pepsi, Pepsi Max, Diet Pepsi, Lemonade 330ml • 520ml	1.80 2.50

## COFFEE

Espresso	2.00
Espresso Macchiato	2.20
Americano	2.40
Cappuccino	2.80
Latte	2.80
Mocha	2.90
Flat White	2.60
Hot Chocolate	2.80
Plough Liqueur Coffee	5.50
Hot coffee, Cotswold whisky cream, Whipped cream, Chocolate sauce	
Tea	2.60
English Breakfast, Earl Grey, Peppermint, Green	
Coffee Extra Shot	0.50

## LIQUEURS

Disaronno Originale	3.50	6.00
Chase Elderflower	3.95	7.50
Cotswold Cream	3.25	5.20
Kahlua	3.50	6.00
Limoncello	3.25	4.50
Drambuie	4.50	8.40
Grand Marnier	4.50	8.40

## BRANDY & COGNAC

Courvoisier	3.60	6.50
Somerset Cider Brandy	4.00	7.00
Maxime Trijol VSOP	6.00	10.50
Remy Martin XO	14.00	25.00

## WINES

WHITE
THE PLOUGH, SAUVIGNON BLANC CHILE 175ml • 5.15 250ml • 6.80 Bottle • 20
CLOS MONT-BLANC, MACABEU CHARDONNAY SPAIN 175ml • 6.15 250ml • 8.30 Bottle • 24
RED
THE PLOUGH, SAUVIGNON BLANC CHILE 175ml • 5.15 250ml • 6.80 Bottle • 20
CLOS MONT-BLANC, MACABEU CHARDONNAY SPAIN 175ml • 6.15 250ml • 8.30 Bottle • 24
ROSE'
BELFIORE, PINOT GRIGIO, BLUSH ITALY Fruity & elegant with a persistent finish 175ml • 6.15 250ml • 8.30 Bottle • 24
CÔTE DE PROVENCE, LE PROVENÇAL FRANCE Light & delicate. Notes of strawberry and red fruit on the palate 175ml • 7.25 250ml • 11.50 Bottle • 30
SPARKLING
DRUSIAN, VALDOBBIADENE PROSECCO DOCG ITALY 125ml • 6.60 Bottle • 33
DRUSIAN, ROSE MARI SPUMANTE ITALY 125ml • 6.60 Bottle • 33

Full list available on request

