



## 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** 6.5 V  
bronze fennel cream cheese, bread & butter
- St. Austell Bay Deep Sea Mussels** 7.75 / 14.5 (main)  
white wine, garlic and parsley, crusty bread, fries
- 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 crispbread

### BEST SELLER

**Duck Liver Parfait Brûlée** 8.5  
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, savoy cabbage, leek croquette, baked apple puree, jus
- Crapaudine Beetroot "Steak" Burger (V)** 12.5 V  
in charcoal bun, blue cheese, lettuce, tomato, onion, 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 a free range corn-fed chicken breast** 4.5

## SANDWICHES

*all sandwiches are served in freshly baked baguette and fries from*

- Steak Sandwich** 9.5  
horseradish mayonnaise, watercress
- BLT** 8  
bacon, lettuce, tomato
- Scottish Smoked Salmon** 8.5  
cucumber, dill cream cheese
- The Cheddar Ploughman** 8.5  
smoked Cheddar cheese, lettuce, tomato

## THE PLOUGH CLASSICS

- Pulled Pork Burger** 13.50  
in brioche bun, Applewood cheddar, lettuce, tomato, onion, pickles, burger sauce, fries
- Venison Pie** 14.50  
thyme 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

## SET MENU

MON-SAT 12pm -3pm

2 COURSES 14.95	3 COURSES 18.95
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### STARTERS

- Florence Fennel and Mushroom Soup** V  
bronze fennel cream cheese, 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** V  
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 supplement** 1.5
- 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**  
2.5 supplement  
Barkham Blue, Cornish Kern  
The Plough fruit chutney, celery, grapes, cheese biscuits

## SIDES

- Triple Cooked Chips** 4.5
- Skin on House Fries** 3.5
- Pureed Potatoes** 4.5
- Rainbow Chard and Celery** 4
- Seasonal House Salad** 4
- Butter Seasonal Vegetables** 4

## DRINKERS MENU

### Substantial table meals

- Florence Fennel and Mushroom Soup** 6.5 V  
bronze fennel, cream cheese served with bread & butter
- St. Austell Bay Deep Sea Mussels** 7.75  
white wine, garlic and parsley served with fries
- Pork Pie** 6.5  
served with piccalilli and fries or leaf salad
- Crispy Baby Squid** 6.5  
with curry emulsion and skin on fries or leaf salad
- Deville Whitebait** 6.5  
with lemon and horseradish mayo and skin on fries or leaf salad
- Panko Crumbed Cornish cod** 7  
home-made tartare sauce served with fries
- Crapaudine Beetroot "Steak"** 6.5 VG  
chimichurri, served with fries
- Simply Beef Burger** 10  
in brioche bun, lettuce, tomato, homemade burger sauce served with fries
- Hot Dog** 6.5  
in brioche roll, English mustard mayo served with fries
- Charcuterie Board** 8  
selection of cured meats, Kalamata olives, caper berries, leaf salad, bread
- Cheese Board** 8 V  
Cheddar, Brie, goat's cheese, fruit chutney, celery, Kalamata olives, leaf salad, bread
- Mixed Board** 10

## DESSERTS

- Apple and Plum Crumble** 6.5  
ginger custard
- Dark Chocolate & Pink Peppercorn Cremeux** 7.95  
candied pecan nuts, coffee cream
- Bergamot & Matcha Tea Parfait** 7.5  
caramelised yoghurt sorbet, vanilla cream cheese
- Selection of Home-Made Ice Creams or Sorbets**  
1, 2 OR 3 SCOOPS £3.25, £5.25, OR £7.5  
*ice creams* - vanilla, chocolate, raspberry  
*sorbets* - coconut, strawberry, blackcurrant
- British Artisan Cheese Board**  
2, 3, or 4 £7.5, £9.5 or £11.5  
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

## 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 No 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
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## 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 MERLOT CHILE	175ml • 5.15 250ml • 6.80 Bottle • 20
TRULLI SALENTO, PRIMITIVO ITALY	175ml • 6.55 250ml • 9 Bottle • 27
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 wine list available