

PLOUGH AND HARROW

Sunday Lunch Menu

12pm-6pm

STARTERS & SHARING BOARDS

Soup of the day, crusty bread **6** (v) (vg) (gfo)

Chicken liver parfait, toast, chutney **6.5** (gfo)

Whitebait, roasted garlic mayo, lemon **7** (df)

Oven baked camembert (rosemary & garlic), caramelized onion chutney, crusty bread **13** (v) (gfo)

Cheese Ploughman's - cheddar & brie, pickled onion, vine tomatoes, gherkin, chutneys, fresh bread **10** (v) (gfo)

Vegan board - misotolivia olives, beetroot hummus, spiced bean dip, veg sticks, toasted pitta **12** (v) (vg) (gfo) (df)

MAINS

SUNDAY ROASTS

All served with seasonal greens, roast potatoes, gravy, Yorkshire pudding.

Beef topside **13.5** (gfo) | Leg of lamb **13.5** (gfo) | Rolled stuffed pork belly **13.5** (gfo)

Veggie wellington (roasted sweet potato, peppers, feta & spinach) **13.5** (v)

Vegan and gluten free option available.

Fish pie, cod, salmon, haddock, creamy mash, cheddar crust, peas **13** (gf)

Sussex 8oz beef burger, cheese, smokey bacon, baby gem, tomato, red onion, house chips **12** (dfo) (gfo)

Scampi, house chips, salad, lemon, tartare sauce **11.5** (df)

Long Man beer battered fish & chips, garden peas, tartare sauce, lemon **13** (gfo) (df)

Crispy Portobello mushroom burger stuffed with brie, chilli jam, house chips **12** (v) (vgo) (gfo)

SIDES

House chips **3.5** (gf) | Cheesy chips **4** (gf) | Olives **3.5** | Salad **3.5** | Breads w/ oil **3.5** (gfo)

DESSERTS

Warm ginger sponge, butterscotch sauce, vanilla ice cream **6.5**

Classic bread & butter pudding, whiskey custard **6.5**

Apple crumble, toffee sauce, vanilla ice cream **6.5** (v) (gfo)

Dark chocolate cake, salted caramel ice cream **6.5**

Brandy mulled fruits & vanilla ice cream **5** (v) (vgo) (gf) (dfo)

(v) vegetarian (vg) vegan (vgo) vg option (gf) gluten free (gfo) gf option (df) dairy free (dfo) dairy free option