



DAILY MENU

NIBBLES

- HOMEMADE BREADS (v)** 7.5
Sourdough, sea salt and garlic focaccia, Mrs Patterson's homemade wheaten, black olive tapenade, basil and pine nut pesto, house flavoured butter
- NACHOS (v)** 8
Corn tortilla nachos, ranch Rio sauce, melted mozzarella and cheddar, jalapeños and guacamole
- ADD** chipotle chilli beef mince 3

SMALL PLATES/STARTERS

- CHEFS SOUP OF THE DAY** 6.5
with Mrs Patterson's homemade wheaten
- CHAR SUI PORK AND NOODLE SPRING ROLL** 9
Roasted cashew and miso emulsion, sweet and sour apple
- SATAY STYLE CHICKEN SKEWER (gf)** 9.5
Mango, fennel, micro herbs, pitta crisps
- FRESH ARDGLASS WHITE CRAB MEAT (gf)** 10
Citrus mayo, toasted buttered crumpet, grapefruit and orange
- CAJUN-DUSTED HALLOUMI FRIES (v) (gf)** 8
Jalapeño relish, sumac and honey yoghurt
- CURED ITALIAN MEAT, MOZZARELLA AND PIMENTO PIZZETTE** 9.5
Fresh garden herb and garlic emulsion
- CHARRED MEXICAN BARBEQUE VEGETABLE TACO (v) (ve) (gf)** 8.5
avocado guacamole, Cholula hot sauce
- Main course size 15.5

BOOK ONLINE

www.ploughgroup.com    ResDiary

GIFT VOUCHERS AVAILABLE



MAINS

- PAN-FRIED ATLANTIC HAKE FILLET (gf)** 24
Crab and prawn croquette, summer garden greens, Chardonnay and pea velouté
- MORLEY SPICED LAMB BURGER (gf)** 19
Grilled halloumi, pickled shallot, sweet potato fries, jalapeño relish
- SICILIAN-STYLE PRAWN LINGUINE** 21
Chilli and lemon, Parmesan and garlic Croute
- CHARRED FILLET OF IRISH CHICKEN** 18
Mayonnaise potatoes, tenderstem broccoli, forest mushroom cream
- THE PHEASANT SHORTHORN BEEF BURGER (gf)** ... 17.5
with the finest cuts of shin, rump and brisket, lettuce, tomato gherkin, mayonnaise, seeded bap, tobacco onions, burger relish, side of choice
- ADD** Pulled pork or Bacon & cheese 2
- THE PHEASANT STEAKS (gf)**
All our steaks are handpicked from the finest locally sourced herds. Served with dressed watercress and shallot salad, chunky chips, tobacco onions & choice of sauce
- 6oz SIRLOIN** 23
10oz SIRLOIN 34
- ADDITIONAL TOPPINGS** 6 each
Sautéed chilli and garlic tiger prawns
Tempura of rock shrimp
Clonakilty black pudding and fried hens egg
- SEARED THORN HILL DUCK BREAST (gf)** 22
(Served pink) caramelised potato rosti, Mediterranean vegetable skewer, rhubarb and vanilla glaze, heritage carrot pickle
- ROYAL HILLSBOROUGH ALE BATTERED COD** 19
Curry-dusted chunky chips, salt and vinegar mushy peas, homemade tartar
- MOROCCAN STYLE COUS COUS STUFFED PEPPERS (v) (ve option)** 16
Toasted flat breads, pesto and garlic aioli
- CHINESE MARINATED ARMAGH PORK FILLET (gf)** ... 20
Cashew crumb, steamed bok Choi and baby corn, Massaman curry sauce, Bombay potatoes
- SIDES** 4
Skin on fries / Criss cross fries / Garlic hand cut chips / Mashed potato / House salad / Caesar salad / Seasonal vegetables / Tobacco onions / Chunky Chips
- SAUCES** 2.5
Jack Daniels Peppercorn sauce / Stilton Blue Cheese / Forest Mushroom

Many of our dishes can be altered to suit gluten free requirements however our kitchen is not a gluten free zone

(v) ... Vegetarian (ve) ... Vegan
(v option) (ve option) (gf option) ... Vegetarian, Vegan and Gluten free options, these dishes can be modified, please inform your server

Please inform your server of any allergies or intolerances

WINES

WHITE BY THE GLASS

	125ml	175ml	250ml	500ml
POESIE CHARDONNAY (ITALY) Crisp, fresh & balanced with lemon & apple notes	4	5.5	7.5	15
CA DI ALTE PINOT GRIGIO (ITALY) Lively & fruity on the nose	4	5.5	7.5	15
STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) Classic & lively, the essence of NZ	4.75	6.5	8.75	17.5

RED BY THE GLASS

POESIE MERLOT (ITALY) Red cherries & plum aromas, medium bodied	4	5.5	7.5	15
COLDRIDGE ESTATE SHIRAZ CABERNET (AUSTRALIA) A soft fruity red, with ripe berry fruits & a gentle spice flavours	4	5.5	7.5	15
CONCHA GRAN LOMO MALBEC (ARGENTINA) Notes of currants, plums & spices, medium bodied	4	5.5	7.5	15

ROSE BY THE GLASS (20 Btl)

SUTTERHOME WHITE ZINFANDEL (CALIFORNIA) Fruity, naturally sweet blush wine. Aromas of fresh raspberries	4	5.5	7.5	15
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WHITE WINES ^{Btl}

1. TERRAPURA SAUVIGNON BLANC (CHILE) 22 Fruity aromas; a hint of wild flowers	22
2. STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) 26 Classic & lively, the essence of NZ	26
3. CA DI ALTE, PINOT GRIGIO (ITALY) 22 Lively & fruity on the nose	22
4. POESIE CHARDONNAY (ITALY) 22 Crisp, fresh & balanced with lemon & apple notes	22
5. ROPITEAU LES PLANTS CHARDONNAY (FRANCE) 26 Full of fruit, no wood ageing here, just ripe pear & apricot flavours with its crisp fine acidity	26
6. PICPOUL DE PINET, LANGUEDOC (FRANCE) 26 Clean full flavoured white a great match with seafood. It is also a perfect partner to drink on its own	26
7. ALL BLANC (RUEDA) 24 Inspired by New Zealand style, zesty & crisp, with lime, guava & gooseberry aromas	24
8. SANDBOY ALBARINO, RIAS BAIXAS (SPAIN) ... 30 Well balanced & textured. Ripe with stone fruits & lush acidity & a touch of spice	30

RED WINES ^{Btl}

9. POESIE MERLOT (ITALY) 22 Red cherries & plum aromas, medium bodied	22
10. COLDRIDGE ESTATE SHIRAZ CABERNET (AUSTRALIA) 22 A soft fruity red, with ripe berry fruits & a gentle spice flavours	22
11. VEGA DOURO TINTO (PORTUGAL) 27 From the steep terraced vineyards of the Douro valley. This wine is rich with plum, cherry & mineral elements & complexed with a firm grip of tannins	27

12. CONCHA GRAN LOMO MALBEC (ARGENTINA) .. 22 Notes of currants, plums & spices, medium bodied	22
13. BODEGAS ETCHART ARNOLDO B MALBEC RESERVE (ARGENTINA) 31 14.5%, oaky nose with vanilla notes, blueberrys and a hint of cinnamon, soft sweet tannins and a chocolate finish	31
14. ROCLAND ESTATE CHOCOLATE BOX GSM (BAROSSA VALLEY, AUSTRALIA) 30 Blend of Grenache, Shiraz, Mataro, earthy aromas of savoury oak, dark cherries, & stewed rhubarb, leaving a lingering silky finish	30
15. MARQUES DE CACERES CRIANZA RIOJA (SPAIN) 28 This Rioja has a wonderfully fruity palate, with dense black fruit flavours, hints of spice, candied red fruit & liquorice	28
16. ROPITEAU COTE DU RHONE VILLAGES (FRANCE) 26 75% Grenache, 25% Syrah. Intense aroma of stewed fruit, wild berries, spices & liquorice	26
17. VINUVA ORGANIC SALENTO PRIMITIVO (ITALY) 25 From Puglia region, this organic Primitivo has great complexity, presenting an intense & elegant bouquet with notes of ripe cherry, typical of the region	25

BUBBLES ^{Btl}

CA DI ALTE PROSECCO 27	27
VEUVE CLIQUOT BRUT NV, CHAMPAGNE 65	65

SNIPES ^{200ml}

I HEART PROSECCO 9	9
FREIXENET PROSECCO 0.0% 6	6