



SUNDAY MENU

NIBBLES

- MIXED KALAMATA OLIVES (v)** 5
Padron peppers, hummus & breadsticks
- INDIAN POPPADUMS (v)** 5
Mango & cardamom chutney, minted cucumber yogurt, spiced onion salsa

STARTERS/SMALL PLATES

- EAST COAST SMOKED SALMON & ASPARAGUS TART** 6.5
Pickled cucumber ribbons, saffron butter emulsion
- FIVEMILETOWN WHIPPED GOATS CHEESE (v)** 5.5
Herb roasted beetroot, Granny Smith apple gel, seeded toasts
- "SALT & PEPPER" SQUID AND PRAWNS** 7
Carrot & kohlrabi soy dressed salad, ponzu & gochajang mayo
- SPICED HAM FRITTERS** 6
Three Irish cheese fondue, caramelised red onion, chicory & radish
- BAKED TRUFFLE POTATO SKIN (v)** 5.5
Shredded gem lettuce, Caesar dressing, pancetta & parmesan croutons
- CHAR SUI MARINATED BEEF SHORT RIB** 6.5
Watermelon, mint & peanut salad, nam jim dressing

GIFT VOUCHERS AVAILABLE



MAINS

- SEAFOOD MORNEY** 16
Chefs daily catch with a light cheesy, mustard mornay, sea samphire, lemon scented Carnreagh cottage mashed potato
- 10oz SIRLOIN STEAK** 24
Hand picked from the finest locally sourced Irish beef, served with grilled tomato, flatcap mushroom, tobacco onions & choice of sauce
- FIVE SPICED MARINATED DUCK BREAST** 16.5
(served pink) charred bok choy & baby corn, sweet & sour rhubarb, coconut rice
- THE PHEASANT SHORTHORN BEEF BURGER WITH THE FINEST SHIN RUMP & BRISKET CUTS.....** 13.5
Garnished with lettuce, beef tomato, gherkin & mayo & tobacco onions on a seeded bap, house slaw & choice of side order
- ADD smoked cheddar and bacon** 2
- CHEFS' FISH OF THE DAY** 15.95
Baby boiled potatoes, garden greens, lemon hollandaise
- BEETROOT AND MUSHROOM VEGETARIAN BURGER (v)** 14.5
Caramelised onions, sweet potato fries

SUNDAY ROASTS

- All served with chefs market potatoes, vegetables and red wine gravy
- SLOW ROASTED SIRLOIN OF IRISH BEEF** 14
- STUFFED LOIN OF PORK** 13.5
- BACON WRAPPED CHICKEN BREAST** 14

SIDES

- all 3.75
- Skin on fries / Criss cross fries / Garlic hand cut chips / Mashed potato / House salad / Caesar salad / Seasonal vegetables / Tobacco onions

SAUCES

- all 2
- Jack Daniels Peppercorn sauce / Stilton Blue Cheese / Forest Mushroom

BOOK ONLINE

www.ploughgroup.com



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

(v) ... Vegetarian & Vegan 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	3.5	4.75	7	14
CA DI ALTE PINOT GRIGIO (ITALY) Lively & fruity on the nose	3.8	5.25	7.25	14.5
STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) Classic & lively, the essence of NZ	4	6	8.25	16.5

RED BY THE GLASS

POESIE MERLOT (ITALY) Red cherries & plum aromas, medium bodied	3.5	4.75	7	14
DEAKIN ESTATE CABERNET SAUVIGNON (AUSTRALIA) Full of Cassis, cinnamon; hints of spicy oak, medium bodied, v & ve friendly	3.8	5.25	7.25	14.5
CONCHA GRAN LOMO MALBEC (ARGENTINA) Notes of currants, plums & spices, medium bodied	3.5	4.75	7	14

ROSE BY THE GLASS (19 Btl)

SUTTERHOME WHITE ZINFANDEL (CALIFORNIA) Fruity, naturally sweet blush wine. Aromas of fresh raspberries	3.5	4.8	7	14
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WHITE WINES Btl

- TERRAPURA SAUVIGNON BLANC (CHILE)** 20
Fruity aromas; a hint of wild flowers
- STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ)** 25
Classic & lively, the essence of NZ
- CA DI ALTE, PINOT GRIGIO (ITALY)** 21
Lively & fruity on the nose
- POESIE CHARDONNAY (ITALY)** 20
Crisp, fresh & balanced with lemon & apple notes
- THE HOLY SNAIL CHARDONNAY (FRANCE)** 25
Following the incredible success of The Holy Snail Sauvignon blanc, Thierry Delounay has now produced this elegant styled Chardonnay. Peach, lemon & mineral notes with subtle balance & concentration
- SAINT JEAN DES SOURCES SAUVIGNON PIQUEPOUL, LANGUEDOC (FRANCE)** 24
Notes of citrus fruit, minerals & gooseberry, excellent balance & refreshing finish
- THE JUMPER SAUVIGNON BLANC (MARLBOROUGH, NZ)** 26
Notes of citrus fruit, minerals & gooseberry, excellent balance & refreshing finish
- ALBARINO MARTIN CODAX ALBA (SPAIN)** 29
The proximity to the sea gives the wine its freshness. Rounded and full-bodied. Great with fish

RED WINES Btl

- POESIE MERLOT (ITALY)** 20
Red cherries & plum aromas, medium bodied
- DEAKIN ESTATE CABERNET SAUVIGNON (AUSTRALIA)** 21
Full of Cassis, cinnamon; hints of spicy oak, medium bodied, v & ve friendly

- PORTA 6 RESERVA (PORTUGAL)** 26
Many people thought it impossible to improve the Porta 6, but this RESERVA is richer, smoother & even more delicious
- CONCHA GRAN LOMO MALBEC (ARGENTINA)** 20
Notes of currants, plums & spices, medium bodied
- BODEGAS ETCHART ARNOLDO B MALBEC RESERVE (ARGENTINA)** 29
A wine with great concentration & smoothness with unmistakable flavours with are classically Argentine
- 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
- RIOJA VEGA CRIANZA (SPAIN)** 26
Black cherry & plum with a smokey licorice finish, v & ve friendly
- STRACCALI CHIANTI (ITALY)** 24
Medium-bodied, fresh, savoury and well balanced
- DIABLO DARK RED (CHILE)** 26
Full-bodied, luscious black fruits, generous, mouth filling, dark and mysterious

BUBBLES Btl

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| CA DI ALTE PROSECCO | 25 |
| VEUVE CLIQUOT BRUT NV, CHAMPAGNE | 63 |
| POL ROGER BRUT RESERVE NV, CHAMPAGNE | 65 |

SNIPES 200ml

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| MIONETTO PROSECCO | 8 |
| MOET & CHANDON BRUT | 13 |