

THE PLOUGH

HILLSBOROUGH
Est 1756

Serving Monday to Thursday ... 5-9pm
Friday & Saturday ... 5-9.30pm

NIBBLES

CORN NACHO BOWL (v) Rio sauce, guacamole, roquito pepper, creme fraiche	£6.00
GARLIC FLATBREADS (v) Chilli hummus, baba ganoush	£6.00
Add Smoked Brisket ...	£2.00

STARTERS

SALT & CHILLI SQUID Cucumber & Kohlrabi salad, spicy Korean mayo, ponzu	£7.95
FIVEMILETOWN GOATS CHEESE MOUSSE & BEIGNET (v) Pickled beetroot, watercress, pecans & crispy croutons	£6.95
ROASTED FOREST WOODLAND PIGEON Charred baby leek, sweet potato, walnut vinaigrette	£6.50
SWEET CURED PORK RIBS Sweetcorn slaw, peanut satay	£8.50
INDIAN BOMBAY CHICKEN WINGS Wok fried vegetables, pineapple salsa	£6.50
RICOTTA & SPINACH RAVIOLI (v) Lemon dressed rocket, pine nut	£6.95
BEETROOT RISOTTO (v) (ve) Charred asparagus and garden pea	£6.95

SIDES & SAUCES

Hand-cut chips, garlic hand cuts, pomme frites, criss cross fries, chilli seed fries, seasonal vegetables, just champ, bacon & cheddar mash, house salad, Caesar salad	all £3.95
Peppercorn cream, wild forest mushroom sauce, goats cheese & chilli cream	all £2.50

(v) ... Vegetarian option available
(ve) ... Vegan option available

(Please inform your server of any allergies or intolerances)

MAIN COURSES

SPRING LAMB RUMP Crispy shoulder croquette, sautéed king oyster mushroom, French bean, anchovies, truffle pomme purée	£18.00
100Z PRIME AGED SIRLOIN Bone marrow butter, chargrilled vegetables, beef dripping chips, choice of sauce	£28.00
PAN SEARED SEABASS Cauliflower textures, smoked pork arancini, lemon oil	£19.00
GRILLED GLENARM SALMON Tenderstem broccoli, scorched pimento & chardonnay cream, Abernethy seaweed buttered Jersey royals	£17.00
MISO MARINATED CHICKEN SUPREME Bok choy, Korean BBQ jus, wild rice	£16.50
SMOKED HONEY ROASTED PORK FILLET Pressed potato gratin, buttermilk & celeriac purée, sautéed spinach & walnuts	£16.50

EARLY BIRD

Monday - Friday 5-6.30pm
All Mains only £12.00 (Saturday or after 6.30pm - £14.95)

60Z PRIME BEEF BURGER Topped with beef tomato, rocket, gherkin, tobacco onions & mayo, pomme frites
FRESHLY BATTERED PORTAVOGIE SCAMPI Minted mushy peas, tripled cooked chips, lemon aioli
CONFIT DUCK LEG Sriracha mash, steamed bok choy, lemon & ginger syrup
SMOKED BEEF BRISKET Pearl onion, pancetta, sweet potato puree, mustard potato hash
LEMON PEPPER CHICKEN Chorizo & bean casserole, wild garlic gnocchi

GO GREEN

BUTTERNUT SQUASH, CHICKPEA AND COCONUT CURRY (v) (ve) Wild rice, gyro bread	£12.95
VIETNAMESE RICE NOODLE BOWL (v) (ve) Baby pak Choi, oyster mushroom bean sprout & cashews	£12.50

PREMIUM COCKTAIL MENU

Ask your server for more details

BURGER SHACK

Every Friday from 5pm

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

THE PLOUGH

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125ml 175ml 250ml 500ml

WHITE BY THE GLASS

CAMPO NUEVO CHARDONNAY (SPAIN) Crisp, fresh & balanced with lemon & apple notes	3.50	4.80	7.00	14.00
CA DI ALTE PINOT GRIGIO (ITALY) Lively & fruity on the nose	3.80	5.00	7.25	14.50
STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) Classic & lively, the essence of NZ	4.00	6.00	8.00	16.00

RED BY THE GLASS

POLERO MERLOT (CHILE) Red cherries & plum aromas, medium bodied.	3.80	5.00	7.00	14.00
DEAKIN ESTATE CABERNET SAUVIGNON (AUSTRALIA) Full of Cassis, cinnamon & hints of spicy oak, medium bodied	3.80	5.00	7.25	14.50
LOS CARDOS MALBEC (ARGENTINA) Spicy & rich, fresh black fruit & a long jammy finish	3.80	5.00	7.25	14.50

ROSE BY THE GLASS (18.00 Btl)

SUTTERHOME WHITE ZINFANDEL (CALIFORNIA) Fruity, naturally sweet blush wine. Aromas of fresh raspberries	3.50	4.80	7.00	14.00
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WHITE WINES

				Btl
1. POLERO SAUVIGNON BLANC (CHILE) Fruity aromas & a hint of wild flowers				18.00
2. STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) Classic & lively, the essence of NZ				24.00
3. THE JUMPER SAUVIGNON BLANC (MARLBOROUGH, NZ) Luscious gooseberry & passionfruit mixed with hints of asparagus				24.50
4. CA DI ALTE, PINOT GRIGIO (ITALY) Lively & fruity on the nose				19.50
5. CAMPO NUEVO CHARDONNAY (SPAIN) Crisp, fresh & balanced with lemon & apple notes.				18.00
6. THE HOLY SNAIL CHARDONNAY (FRANCE) 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				23.50
7. PORTA 6 WHITE, LISBOA (PORTUGAL) Stablemate to the incredibly successful red. Aromas of citrus, honey & passionfruit				22.00
8. FINCA LA LINDA VIOGNIER (ARGENTINA) Multi award winning, floral ripe peach & apricot notes, good with Asian dishes & poultry				25.00
9. ALBARINO MARTIN CODAX ALBA (SPAIN) The proximity to the sea gives the wine its freshness. Rounded and full bodied				28.00

RED WINES

10. COSMINA PINOT NOIR (ROMANIA) Mulberry & cherry filled with a hint of oak spice				Btl 20.00
11. MERLOT DOMAINE LES YEUSES (FRANCE) Beautifully fragrant, redcurrant leaf scented, in the style of quality St. Emilion				21.50
12. POLERO MERLOT (CHILE) Red cherries & plum aromas, medium bodied				18.00
13. DEAKIN ESTATE CABERNET SAUVIGNON (AUSTRALIA) Full of Cassis, cinnamon & hints of spicy oak, medium bodied				19.50
14. 'THE DEVILS COLLECTION' CABERNET SAUVIGNON. (CHILE) Aromas of black ripe fruit, blueberries, vanilla spice & cocoa, medium bodied				23.00
15. PORTA 6 RESERVA (PORTUGAL) Many people thought it impossible to improve the Porta 6, but this RESERVA is richer, smoother & even more delicious				25.00
16. LOS CARDOS MALBEC (ARGENTINA) Spicy & rich, fresh black fruit & a long jammy finish				20.00
17. BODEGAS ETCHART ARNOLDO B MALBEC RESERVE (ARGENTINA) A wine with great concentration & smoothness with unmistakable flavours with are classically Argentine				28.00
18. ROCLAND ESTATE CHOCOLATE BOX GSM (BAROSSA VALLEY, AUS) Blend of Grenache, Shiraz, Mataro, earthy aromas of savoury oak, dark cherries, & stewed rhubarb, leaving a lingering silky finish				30.00

SUMMER WINES

Trend setting refreshing Summer Wines, selected for their low ABV, residual sugar levels, & Vegan friendly characteristics.

WHITE WINES

19. PORTA 6 VINHO VERDE (PORTUGAL) 9.5% ABV Fresh flavours of apple, white peach & tropical fruit, with a classic touch of spritz. Perfect with salads & seafood				Btl 19.00
20. DEAKIN ESTATE CHARDONNAY (AUSTRALIA) Low residual sugar 2g/l. 'Double Silver Medal Winner'. V & VE friendly				19.50
21. FREIXENET 0.0% ALCOHOL FREE SPARKLING (SPAIN) Refreshing tropical notes & citrusy flavours				16.00

ROSÉ WINES

22. VIDIGAL SHOCKING PINK (PORTUGAL) 10.5% ABV Aromas of strawberry & redcurrants, medium in sweetness with a light fizz. V & VE friendly				20.00
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RED WINES

23. DEAKIN SHIRAZ (AUSTRALIA) Low residual sugar, 3.8g/l. Rich, smooth & juicy with hints of vanilla & spice, V & VE friendly				19.50
24. LA CASADA MONTEPULCIANO (ITALY) Soft ripe fruits, medium bodied. V & VE friendly				19.50
25. CARACTER SHIRAZ-MALBEC (ARGENTINA) Notes of currants, plums & spices, medium to full bodied. V & VE friendly				19.00
26. RIOJA VEGA CRIANZA (SPAIN) Silver medal winner, black cherry & plum with a smokey licorice finish. V & VE friendly				26.00

BUBBLES

CA DI ALTE PROSECCO	Btl 24.00
VEUVE CLIQUOT BRUT NV, CHAMPAGNE	63.00
POL ROGER BRUT RESERVE NV, CHAMPAGNE	65.00

SNIPES

MIONETTO PROSECCO	200ml 8.00
MOET & CHANDON BRUT	13.00

Perfect Serves

DARK & STORMY
Red Bonny, fresh lime & Fiery Jamaican ginger beer
7.00

CUBA LIBRE
Havana Club Especial rum, fresh lime, angostura & cola
7.00

APEROL SPRITZ
Aperol, prosecco & sparkling water
8.00

BULLEITPROOF
Bulleit Bourbon, fresh lemon, citrus soda
7.00

BRANDY BUCK
Hennessy, orange bitter, topped with fiery ginger ale
7.00