

THE
PLOUGH
HILLSBOROUGH
Est 1756

To Start

CRISPY RED CURRY SQUID & BEEF

Cucumber & fennel salad, wasabi mayo, ponzu dip

THYME & HONEY BAKED CAMEMBERT (v)

Aubergine & basil chutney, candied nuts, warm breads

ROASTED WOODLAND PIGEON

Sweet potato & barley risotto, creamed leeks, game jus

TEA SMOKED DUCK & CHICKEN

Baby gem caesar, crispy guanciale, duck fat croutons,
parmesan shavings

BEETROOT RISOTTO (v) (ve)

Garden pea, salted feta, charred asparagus

To Continue

10oz PRIME IRISH SIRLOIN STEAK

Triple cooked chips, market vegetables, peppercorn cream, tobacco onions (£5 supplement)

GRILLED CATCH OF THE DAY

Panache of green vegetables & hollandaise sauce with Jersey Royal potatoes

CONFIT DUCK LEG

Sriracha mash, bok choy, pineapple & papaya salsa,
orange & ginger glaze

GOATS CHEESE & ROASTED PEPPER PASTA

GARLIC CROUTE

VEGAN SHEPPARDS PIE (v) (ve)

Sautéed green beans, garlic & onion creamed potatoes

Roasts

SIRLOIN OF BEEF

Chasseur sauce, Yorkshire pudding

LEMON & THYME CHICKEN SUPREME

Peppercorn sauce

GARLIC & ROSEMARY LAMB RUMP (SERVED PINK)

With oyster mushroom & tarragon cream

OVEN ROASTED STUFFED PORK BELLY

Onion sage stuffing, red wine jus

All of the above served with chef's potatoes and vegetables

2 COURSES ... £18.95

3 COURSES ... £22.95

Our food may contain allergens. Please inform your server of any allergies or special dietary requirements & we will be happy to help.