

Plough
THE PLOUGH INN
 HILLSBOROUGH
Quality Since 1756

NIBBLES
To Share

- NACHO BOWL
 Rio sauce, crème fraiche, spring onion, melted cheddar,
 roquito peppers & guacamole £4.50
- BREAD BOARD SELECTION
 Black olive tapenade, hummus, basil pesto £4.95

TO START

- CAJUN CHICKEN TACO
 barbecued corn, zingy slaw £6.50
- SALT & CHILLI PRAWNS
 prawn crackers, garlic aioli £6.95
- DONEGAL CRAB & PRAWN COCKTAIL
 avocado ceviche, pink grapefruit, chilli £7.50
- CHICKEN LIVER PATE CROSTINI
 red onion chutney, crispy shallots £6.25
- CRISPY CONFIT DUCK LEG
 warm nicoise salad, raspberry vinegar £6.95
- BAKED CAMEMBERT
 filo pastry, black fig, mint, aged balsamic £5.95
- BBQ BEEF SPRING ROLL
 curried coleslaw, mango puree £6.25

TO CONTINUE

- CHEF'S CURRY OF THE DAY
 fried rice, poppadum, mango chutney &
 roasted coconut flakes £14.50
- SLOW BRAISED BLADE OF BEEF
 celeriac mash, shitakes, pan jus £14.95
- TWICE COOKED PORK BELLY
 blue cheese sauce, truffle polenta chips, Spring cabbage,
 crispy pancetta, apple puree £14.25
- MIXED SEAFOOD LINGUINE
 fresh herb, chilli, lemon, garlic toast £16.95
- STUFFED CHICKEN ROULADE
 bacon & sage stuffing, peppercorn cream, creamy mash
 & seasonal vegetables £13.95
- CHINESE RED DUCK
 Thai lentils, hoi sin & plum sauce, lucky boat noodle bowl £14.50

BUTCHERS
Block

ALL PRIME CUTS SERVED WITH A SELECTION OF VEGETABLES, TOBACCO
 ONIONS & A CHOICE OF SAUCE.

- 100Z PRIME SIRLOIN STEAK £22.75
- 80Z PRIME RUMP STEAK £15.95

CHEF'S SPECIALITY STEAK OF THE DAY
 Please ask your server for further details

SAUCES

BLUE CHEESE BÉARNAISE
 PEPPERCORN CREAM
 WILD MUSHROOM

BEEF UP YOUR STEAK WITH ONE
 OF OUR LOVELY TOPPINGS
 £2.95

SCULLERY BLACK PUDDING, LIGHTLY FRIED HEN'S EGG
 YOUNG BUCK & CHORIZO

GOURMET
Burger Bar

6OZ PRIME RIB BEEF BURGER, BEEF TOMATO, PICKLED GHERKIN,
 HOUSE SLAW, TOBACCO ONIONS, DRESSED ROCKET, STRAW FRIES

- PLAIN JAYNE £11.50
- NEW YORKER
 pastrami, maple mayonnaise, pepper jack cheese £13.95

ROASTS

- LEG OF MOURNE HILL GRAZED LAMB
 garlic & rosemary, Portobello mushroom cream £13.95
- TRADITIONAL ROAST BEEF
 Yorkshire pudding & classic chasseur sauce £13.95

SIDE SELECTION

Bombay fries ... Posh truffle & parmesan fries ... Garlic handcut fries
 Champ ... Bacon & cheddar mash ... Jersey Royal potatoes
 Caesar salad ... Mixed market vegetables
 £3.50

**EARLY EVENING
 MEAL DEAL**

Available Monday-Saturday 5-6.45pm

SELECTED DISHES

3 COURSES ... £20 // 2 COURSES ... £16 // 1 COURSE ... £12

See staff for details

DRINKS

Menu

BY THE GLASS & CARAFE

	175ML	250ML	500ML	BTL
White				
1. CHARDONNAY, Campo Nuevo, Navarra, Spain	4.75	5.95	13	18
Crisp, fresh & balanced with lemon & apple notes.				
2. PINOT GRIGIO, Operetto, Veneto, Italy	4.95	6.75	13.5	19
Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate.				
3. SAUVIGNON BLANC, Stoneleigh Vineyards, Marlborough, Sauvignon Blanc	5.95	7.75	15.5	23
Classic, lively, Sauvignon Blanc that captures the essence of Marlborough.				

Rosé

4. WHITE ZINFANDEL, Sutter Home Winery, California, USA	4.75	6.75	13.5	18.5
A delicate blush pink colour introduces this fresh, lively wine.				

Red

5. TEMPRANILLO, Porta 6, Lisboa, Portugal	5.75	7.75	15.5	22
Gold medal winner & voted best red wine of the series by James Martin on BBC's Saturday Kitchen.				
6. MERLOT, Kintu, Central Valley, Chile	4.95	6.75	13.5	19
Smooth & easy drinking, with ripe plum & red berry flavours.				
7. SHIRAZ, Old Press, South Eastern, Australia	4.95	6.75	13.5	19
Rich plum & red berry fruit with a bit of spice & pepper, a lovely finish.				

BY THE BOTTLE

White Wines

8. ALENTEJO BLANCO, Esporão Pe Branco, Alentejo, Portugal	18.5
A Wine Enthusiast magazine "Best Buy", fresh, clean & crisp.	
9. CÔTES DE GASCOGNE, Terres d'Artagnan, Gascony, France	19.5
Silver medal winner, packed with citrus fruit & green apple.	
10. SOAVE, Pasqua, Veneto, Italy	19.5
"85/100" by Robert Parker. Mineral tones with citrus & peach.	
11. SAUVIGNON BLANC, The Holy Snail, Loire, France	23
Classic old world sauvignon that is a halfway house from Sancerre to a Kiwi. Fresh, beautifully balanced with a long finish.	
12. REISLING, The Jumper, Marlborough, New Zealand	23
Good body & depth of fresh, citrusy, slightly sweet & crisp flavours.	
13. SAUVIGNON / CHARDONNAY / GEWÜRZTRAMINER, Concha Y Toro "Devil's Collection", Casablanca, Chile	23
Nicely balanced with tropical notes of pineapple, citrus, peach & a hint of honeysuckle.	
14. VERDEJO, Cuatro Rayas, Rueda, Spain	24
Clean, powerful & fresh, the palate is full of fruity, herbal flavours with a touch of fennel coming through on the finish.	
15. PICPOUL DE PINET, Els Pyreneus La Côte Flamenc, Languedoc, France	24
Fine & fruity reminiscence of citrus tropical fruits & spring flowers. Well balanced with a fresh, clean finish.	
16. GAVI, Riva Leone, Piedmont, Italy	24
A fantastic example of modern Italian wine making at its best. Clean fresh & a long lingering finish.	
17. ALBARIÑO, Martin Codax Alba, Rias Baixas, Spain	27
The proximity to the sea gives the wine its freshness. Rounded, full-bodied, fresh with an impressive persistence on the finish.	
18. CHENIN BLANC, Graham Beck "Game Reserve", Robertson, South Africa	29
Upfront tropical fruit, full & juicy with layers of ripe tropical fruit complemented by a long clean & crisp finish.	
19. CHABLIS, Joseph Drouhin, Burgundy, France	35
Dry & fruity, with mineral notes. Pleasant & long after taste.	
20. SAUVIGNON BLANC, Little Beauty, Marlborough, New Zealand	36
"Gold Medal Winner". Fine palate with an elegant structure, finishing juicy & mouth-watering. Made by Eveline Fraser, formerly head winemaker at Cloudy Bay.	

Rosé Wine

21. GRENACHE ROSE, Principe de Viana, Navarra, Spain	20
"86/100" (Wine Enthusiast). Electric pink colour, candied aromas of watermelon and cherry, this is a rosé that's juicy, lively & pleasant.	

Champagne & Sparkling Wines

22. PROSECCO, Vaporetto, Veneto, Italy	25
23. VEUVE CLIQUOT, Champagne, France	62
24. POL ROGER, Champagne, France	65
25. WINSTON CHURCHILL, Pol Roger, France	150

Red Wines

26. PINOT NOIR, Cosmina, Banat, Romania	19.75
"Soft centred mulberry & cherry, eminently quaffable", The Independent.	
27. CABERNET SAUVIGNON, Concha Y Toro "The Devil's Collection", Rapel, Chile	23
With an impressive & energetic style, this creation magnificently combines elegance, maturity & class.	
28. PRIMITIVO, Villa Dei Fiori, Puglia, Italy	23.5
A well balanced red with notes of ripe red berries & warm spices.	
29. MONTEPULCIANO D'ABRUZZO RISERVA, Tor Del Colle, Abruzzo, Italy	23.5
Italy's answer to new world wines...big, oaky & rich, with that magic Italian food friendly edge.	
30. RIOJA CRIANZA, Rioja Vega, Rioja Alta, Spain	24
Silver medal winner, a lovely rioja that is very contemporary in style.	
31. MALBEC/SHIRAZ/CABERNET, Ballybosch, Stellenbosch, South Africa	24
New range from South African & Ulster stars Ruan Pienaar & Robbie Diack! Unique blend of Malbec, Shiraz & Cabernet. Full bodied, juicy, superb structure.	
32. GRENACHE, COTO DE HAYAS, Campo de Borja, Spain	24
Superb nose of ripe dark fruit & vanilla, juicy on the palate brimming with blackberry & plum, a gentle warming spice to finish.	
33. MALBEC RESERVE, Bodegas Etchart Arnaldo B, Cafayate, Argentina	27
A wine with great concentration and smoothness with unmistakable flavours which are classically Argentine.	
34. COTES DU RHONE, Famille Perrin, Rhone, France	27
Fruity and fleshy with beautiful tannins, elegant yet sumptuous.	
35. PASSIMENTO ROSSO, Romeo & Julieta's Wall, Veneto, Italy	29
An elegant & velvety red wine in the style of one of the most iconic techniques of the region, the Appassimento.	
36. PINOT NOIR, Stoneburn Vineyards, Marlborough, New Zealand	29
Wonderful flavours of soft plums & raspberry, it has the depth & body to satisfy any Pinot Noir lover.	
37. RIOJA RESERVA, Castillo Clavijo, Rioja Alta, Spain	29
The Reserva is aged for up to 24 months in French & American oak casks to give this wine real complexity, with ripe mature fruit, lots of spice & vanilla oak flavours.	
38. CABERNET SAUVIGNON, Smidge Wines 'Houdini', McLaren Vale, Australia	33
This wine is full of rich & juicy fruit from start to finish with flavours of plum & berries.	

TEMPRANILLO

39. FINCA LA ESTACADA, Ucles, Spain
Magnum ... 45

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