



— THE —
VINTAGE
— Rooms —

Plough
THE PLOUGH INN
HILLSBOROUGH

STARTERS

Scorched Pimento & Cherry Tomato Soup du Jour

Warm artisan breads

Prawn, Peppered Mesquite Salmon & Avocado Scallop Shell

Coconut Marie Rose, home made wheaten croutons

Confit Duck Leg

Saute purple potato, artichoke, spinach, fig & pear chutney

Baked Fivemiletown Goats Cheese Tart

Candied pecan nuts, balsamic & red onion relish

Seared Larchfield Estate Wood Pigeon

Celeriac puree, red cabbage & Port jus

Oak Smoked Chicken Caesar Salad

Pecorino shavings, sourdough croute & soft boiled hens egg

MAINS

Traditional Roast Sirloin of Beef

Chefs potatoes, roasted root vegetables, Yorkshire pudding & classic chasseur sauce

Leg of Mourne Hill Grazed Lamb

Garlic & rosemary roast potato, fine beans & wild mushroom cream

Fishermans Boat Trash

Trio of grilled local seafood. Lemon butter crushed baby potatoes, crispy samphire & mustard sauce

Duo of slow cooked Northern Smokehouse Pork Belly & Pork Medallions

Curly Kale, bacon mash, caramelized pineapple & sweet chilli & Garlic glaze

Paprika Rubbed Irish Chicken Supreme

Sweet potato & garlic gratin, tenderstem broccoli, whiskey & bacon cream

10oz Prime Irish Sirloin Steak

Triple cooked chips, crispy onions, market vegetables & peppered sauce
(£5 supplement)

DESSERTS

Cheesecake of the day

Chocolate sauce, fresh cream

Fresh Fruit Pavlova

Berry Coulis, fresh cream

Sticky Toffee Pudding

Butterscotch sauce, Mauds honeycomb ice cream

3 courses £24.95pp

Please inform your server if you suffer from any food allergies.