

Sunday

THE
PLOUGH
HILLSBOROUGH
Est 1758

— THE —
VINTAGE
— Rooms —
AT THE PLOUGH

STARTERS

- Tempura of Chilli Tenderloin Beef Strips** Korean mayonnaise, mango chutney, crispy udon noodle ... **10.5**
Ecclesgreen Heritage Ham Hock Garden pea & mint risotto, crispy hen's egg, parmesan, garlic croute ... **9.5**
East Coast Smoked Salmon Cod & prawn fishcakes, curried aioli, pickled vegetables ... **10**
Bang Bang Broccoli Sriracha maple mayo, jicama slaw, coriander ... **9 v ve**
Kilkeel Scallops Yeasted cauliflower purée, fennel emulsion, grape, mint oil ... **12**
Cashel Blue, Leek & Sweet Onion Tartlet Burnt fig & pear relish, candied walnut ... **9 v**

ROASTS

All served with duck fat roasties, creamed Carnreagh Farm potatoes & a selection of seasonal veg

- Roast Sirloin of Irish Beef** Yorkshire pudding, pan jus & horseradish cream ... **17**
Twice-cooked Sugar Pit Pork Belly Cider apple mustard jus ... **17.5**
Sage & Onion Stuffed Chicken Wrapped in streaky bacon, green pepper sauce ... **16**

MAINS

- Grilled Catch of the Day** Violet baby boiled potatoes, béarnaise sauce, buttered green veg ... **17.5**
Wild Garlic Pappardelle Pasta Conway Farm baby kale, Cashel Blue cheese, pine nut, Zak's sourdough croute ... **15.5 v**
Portavogie Prawn Scampi Sea-salted chunky chips, minted mushy peas, homemade tartare, burnt lemon ... **16**
Oak-smoked Chicken Caesar Salad Crispy bacon, garlic and thyme croutons, parmesan shavings, duck egg ... **15**
Rosemary Marinated Lamb Rump Cauliflower purée, braised lentils, sweet potato fries, whisky cream ... **24**

BURGERS

- Gourmet Beef & Bone Marrow Burger** Seeded sourdough bun, pickled shallots, house relish, baby gem, tomato, tobacco onions, skin on fries ... **16**
ADD Smoked applewood cheese ... **1.5** //// Smoked applewood & bacon ... **2** //// Cashel Blue cheese & onion relish ... **2** //// Tempura chilli beef strips ... **3**
Meatless Beetroot & Mushroom Burger Feta, red onion relish, salad, pickled onions, beetroot bun, sweet potato & truffle fries ... **15.5 v**

FROM THE GRILL

All our beef is Irish and locally sourced from Glenarm and comes served with market vegetables, crispy onions, Carnreagh Farm chunky chips & peppercorn sauce
10oz Prime Irish Sirloin ... **34** //// **10oz Flat Iron** ... **28** //// **ADD** Garlic Prawns ... **3**

SAUCES ... 3

Green Peppercorn / Port & Thyme Jus / Béarnaise / Wild Garlic Pesto / Garlic Butter / Gravy

SIDES ... 4

Skin on fries / Chilli seed fries / Hand cut chips / Garlic hand cuts / Sweet potato fries / Truffle & parmesan fries / Mash / Bacon mash / Champ
Caesar salad / Mixed salad / Korean fries / Seasonal vegetables

Gift
Vouchers

AVAILABLE
ONLINE

www.ploughgroup.com

v ... Vegetarian **ve** ... Vegan option available

Please inform your server of any allergies or intolerances.

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