

  
 — THE —  
**VINTAGE**  
 — Rooms —

AT THE PLOUGH

*Serving Friday & Saturday  
5-9.30pm*

## NIBBLES

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

## STARTERS

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

## PREMIUM COCKTAIL MENU

Ask your server for more details

## SIMPLY SEAFOOD

Every Friday from 5pm

## MAIN COURSES

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

## EARLY BIRD

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

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

## GO GREEN

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

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

  
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125ml 175ml 250ml 500ml

### WHITE BY THE GLASS

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

### RED BY THE GLASS

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

### ROSE BY THE GLASS (18.00 Btl)

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

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

### RED WINES

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

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

#### ROSÉ WINES

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

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

### BUBBLES

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

### SNIPES

<b>MIONETTO PROSECCO</b>	200ml 8.00
<b>MOET &amp; CHANDON BRUT</b>	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