

PLOUGH AND HARROW

Litlington

Sunday Menu

12pm-5:45pm

Nibbles

Flat Bread, Hummus, Red Onion, Pine Nuts **5** (v)(vg)(nuts)

Ciabatta Bread, Balsamic Oil **4** (v)(vg)(gfo)(df)

Mixed Olives **4** (v)(vg)(gf)(df)

Starters

Spiced Butternut Squash Soup, Toasted Ciabatta **8** (v)(vg)(gfo)(df)

Sussex Ham & Cheese Croquette, Dijon Mayo, Sage **9**

Salt & Pepper Fried Calamari, Lemon Aioli **9** (df)

Sussex Scotch Egg, Locally Sourced Sausage Meat, Parmesan, Hollandaise Sauce **9**

Honey & Walnut Baked Camembert (for two), Caramelised Onion Chutney, Toasted Brioche **16** (v)(nuts)(gfo)

Vegan Board - Misotolia Olives, Guacamole, Harissa Hummus, Roasted Pepper & Carrot Dip,
Flat bread **12** (v)(vg)(gfo)(df)

Mains

Sunday Roasts

All served with Seasonal Greens, Roast Potatoes, Gravy, Yorkshire Pudding

Beef Topside **18** (gfo)

Leg of Lamb **18** (gfo)

Pork Belly **17** (gfo)

Veggie Wellington (Roasted Sweet Potato, Peppers, Feta & Spinach) **16** (v)(vgo)

Long Man Beer Battered Fish & Chips, Garden Peas, Tartare Sauce, Lemon **17** (gfo)(df)

Sussex 8oz Beef Burger, Sesame Brioche Bun, Cheese, Smoky Bacon, Baby Gem, Tomato, Red Onion, Gherkin,
Burger Relish, House Chips **16** (gfo)(dfo)

Sides

House Chips **4.5** (gf) / Cheesy Chips **5.5** (gf) / Salad **4.5**

Desserts

Lotus Biscoff Cheesecake, Toffee Sauce, Vanilla Ice Cream **7.5**

White Chocolate Panna Cotta, Plum Compote, Vanilla Shortbread **7.5** (gf)

Fig & Date Toffee Pudding, Salted Caramel Ice Cream, Butterscotch Sauce **7.5** (v)

Apple & Blackberry Crumble, Custard **7.5** (v)(gf)

Vegan Brownie, Vanilla Ice Cream **7.5** (v)(vg)

Trio of Ice Creams, Brandy Snap **6.5** (vgo)

(v) vegetarian (vg) vegan (vgo) vg option (gf) gluten free (gfo) gf option
(df) dairy free (dfo) df option (nuts) contains nuts 'Option' = this dish can be adapted. Please ask for details.