

PLOUGH AND HARROW

Litlington

V Vegetarian
 Vv Vegan
 GF Gluten Free
 GFO Gluten Free Option
 DF Dairy Free

STARTERS

SOUP OF THE DAY Vv GFO	£5.00
Served with a chunk of fresh Burts bakery bread	
SWEET BEETROOT AND GOATS CHEESE TARTLET V	£7.00
On a bed of fresh wild rocket, with pesto, pine nuts and sundried tomatoes, with a balsamic glaze	
WHOLE BREADED WHITE BAIT	£6.50
A side of salad, tartar sauce, lemon wedge	
CREAM CHEESE AND SMOKED MACKEREL PATE GFO	£6.50
Small dressed salad, farmhouse chutney and toast	
MIXED TOMATO AND ONION BRUSCHETTA Vv GFO V	£6.50
On a toasted sourdough and a balsamic glaze	
MUSSELS AND PRAWNS GFO	£8.50
Wok fried in a garlic, chilli and coriander butter and served with brioche toast	

TO SHARE

WHOLE OVEN BAKED CAMEMBERT V GFO	£13.00
Topped with pesto, served with lots of bread and homemade chutney	
VEGETARIAN BOARD V GFO	£15.50
Artichokes, vine leaves, pesto, hummus, roasted peppers, sunblushed tomatoes, olives, leaves, rustic breads from Burts Bakery	
ANTI PASTO GFO	£16.00
Parma ham, chorizo, salami, marinated olives, sundried tomatoes, balsamic oil, red pesto, rustic breads from Burts Bakery	

SUNDAY ROASTS

Served with seasonal vegetables, goose fat roast potatoes and gravy. Topped off with a Yorkshire pudding. (Veggie Wellington served with new potatoes)	■ TOPSIDE OF BEEF GFO	■ ROASTED SWEET POTATO, SWEET PEPPER, FETA AND SPINACH WELLINGTON V	£13.50 (per roast dinner)
	■ STUFFED PORK BELLY		
	■ LEG OF SUSSEX LAMB GFO		

MAINS

SMOKED HADDOCK, SALMON, COD AND KING PRAWN FISHERMAN'S PIE GFO	£12.50
Topped with cheesy mash and a dressed side salad	
BREADED WHOLE TAIL SCAMPI	£11.50
Served with chips, tartar sauce, lemon wedge and dressed side salad	
CHILLI BEEF BURGER	£12.50
On a Burts seeded brioche bun, smothered in homemade sweet BBQ sauce, chips and a dressed side salad	
QUINOA AND WILD MUSHROOM STUFFED PORTOBELLO BURGER Vv GFO	£13.50
On a Burts seeded brioche bun, plum and ginger chutney, topped with Hummus, served with chips and salad	
MUSHROOM AND TRUFFLE RISOTTO V (contains nuts)	£13.50
Cooked in white wine and topped with grated parmesan and fresh wild rocket	

PLEASE ASK YOUR SERVER FOR DETAILS OF TODAY'S DESSERTS

"IF YOU HAVE ANY ALLERGENS PLEASE INFORM A MEMBER OF STAFF"