

Two Courses - £21.50 or Three Courses £23.50

# Lunchtime Menu

Served from 12:00 to 14:30



## Nibbles

<b>Bread</b>	<b>4.50</b>
Warm Seeded Rolls, Oil & Vinegar	
<b>Olives</b>	<b>5.00</b>
Chilli & Garlic	
<b>Oysters 3 or 6</b>	<b>9.50 - 15.00</b>
Maldon Oysters, Shallot Vinegar	
<b>Serano Ham</b>	<b>11.00</b>
<b>Garlic/Hummus Flat bread</b>	<b>6.50</b>
<b>Cod Fritter</b>	<b>7.50</b>
Tartar Sauce	

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## To Start

<b>English Asparagus Velouté</b>
Truffle Oil
<b>Turbot Brandade</b>
Shallot Crumb, Truffle Mayo
<b>Ruffits Farm Beef Tartar (£5 Supplement)</b>
Egg Yolk Puree, Croutes, Frisée

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## To Follow

<b>Poached Smoked Haddock</b>
Fregola, Parsley, Cherry Tomatoes
<b>Cauliflower Cheese Croquette</b>
Jersey Royals, Baby Gem, Roquette Salad
<b>Rump Of Lamb (£5 supplement)</b>
Pomme Puree, Petit Pois a La Francaise

Vegan and Vegetarian Menu Available. Please Inform us of any allergies.  
There will be a discretionary 12.5% service charge added.

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THE PLOUGH

## To Finish

**Dark Chocolate Espuma**

Honeycomb, Vanilla Ice cream

**Tonka Bean Panna Cotta**

Mixed Berries, White Chocolate Powder

**Selection of 3 British & French Cheeses (£5 Supplement)**

Truffle Honey, Bread, Crackers, Grapes

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## To Accompany

**Espresso Martini**

Absolut Vodka, Espresso, Kahlua & Sugar Syrup

11.00

**Blueberry Muffin**

Absolut Vanilla, Cranberry Juice, Fresh Blueberry Puree, Gingerbread Syrup & Lemon Juice

11.50

**Old Fashioned**

Buffalo Trace Bourbon Syrup, Angostura, Orange Bitters

11.50

**Courvoisier**

25ml or 50ml

5.00 - 11.00

**Remy Martin**

25ml or 50ml

7.00 - 13.00

**Irish Coffee**

Irish Whiskey, Sugar, Whipped Cream

9.00

**Americano**

2.60

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