



STARTERS

Butternut squash, orange
& chestnut soup (v)

Suffolk chorizo, fennel salami, winter pickles,
olives, sourdough toast

Quinoa, avocado, mizuna, beetroot
& pumpkin seed salad (v)

Poached haddock smokie, baked egg,
toasted soldiers

MAINS

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English rose turkey,
pigs in blankets, stuffing, bread sauce, winter
greens, chestnuts

Celeriac, artichoke, spinach & wild mushroom
bread pudding, butternut squash purée,
crushed roots, winter greens, chestnuts (v)

Aged 8oz British sirloin, caramelised shallots,
watercress, chips, béarnaise

Pan roasted salmon, fennel & smoked bacon
pearl barley, mixed herb gremolata

Gressingham duck, juniper & coriander
croquettes, apple & walnut salad, herby crème
fraîche

PUDDINGS

Figgy pudding,
salted caramel ice cream

Pear, fig, honey & cinnamon tart,
crème fraîche ice cream

Oxford Blue cheese,
quince jelly, seeded crackers

Chocolate & orange brioche bread
& butter pudding, vanilla ice cream

Bramley apple
& cranberry crumble, custard

3 courses £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 10% service charge will be added to your bill for groups of 6 or more. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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