



Nibbles

Nocellara olives (pb) (v) 5.50

Smoked almonds (pb) (v) 4.50

Bar Snacks

Fried Gloucester cheese (v) 8.00

Fried artichokes with toasted pine nuts, crispy kale & tarragon aioli (pb) (v) 8.50

Potted prawns 6.50

Chicken Wings

Chicken wings with hot honey sauce 8.95

Buffalo wings with buffalo & truffled blue cheese sauce 8.95

Korean fried cauliflower wings with sesame seeds (pb) (v) 9.00

Small Plates/ Starters

Carrot & coriander soup with pumpkin seed granola (v) 7.00

Hummus & olives with flatbread (pb) (v) 9.00

Rosemary & sea salt focaccia with Nocellara olives, blended oliva oil and aged balsamic (pb) (v) 8.00

Roasted broccoli with chick peas, piquillo peppers, feta & ras el hanout (pb) (v) 9.50

Sticky short rib of beef with beef fat potato & pickled cucumbers 10.50

Lamb kofte balls with braised tomato sauce, yoghurt & grilled flatbreads 9.50

Bruschetta with feta, marinated tomatoes, black olive & pesto (pb) (v) 8.50

Hummus & spiced lamb to share with pine nuts, corianders & pomegranate, served with grilled flatbread 15.50

Pastrami cured salmon with pickled kohlrabi, fennel & dulse seaweed salad, buttermilk & dill dressing 13.00

Sharers

Mezze board with whipped feta dip, violet artichokes, grilled halloumi, Padron peppers, aubergine dip, crispy stuffed olives, kalamata mezze & grilled flatbreads (v) 24.00

Roasted garlic camembert, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt 29.00



Mains

Pan-fried duck breast served with heritage carrot slaw and date labneh 24.00

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

Chicken milanese with tomato chutney, burrata & Parma ham 24.00

English pea ravioli with heritage tomato, courgette, pea, parsley & hazelnut salad (pb) (v) 16.50

Pan roasted salmon with new potatoes, peas, broad beans & sauce vierge 23.00

Griddled lamb chops with Lyonnaise potatoes, garden peas & chimichurri 26.00

Indian salad with quinoa, tomatoes, broad beans, chickpeas, peppers & pumpkin seeds (pb) (v) 14.00

Caprese salad - heritage tomatoes, basil, buffalo mozzarella, balsamic marinated beef tomatoes (v) 16.95

Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 13.50

Add on

Add on Feta cheese (v) 2.50 • Add on chicken 4.00

Grilled half chicken black garlic butter glaze, dressed watercress salad & skin on fries 21.00

Grilled whole trout preserved lemon butter & crispy ratte potatoes 26.00

225g rump steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 26.00

225g ribeye steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 37.00

800G côte de boeuf for 2 with triple-cooked chips, dressed watercress, peppercorn & béarnaise sauce 75.00

Choose from

Peppercorn sauce

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin on fries 18.50

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50

Crispy soft shell crab burger topped with guacamole, sweet soy, green chilli & mango mayonnaise served with triple-cooked chips 19.00



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

www.plougheastsheen.co.uk



Sides

Fries (pb) (v) 5.50

Sweet potato fries (pb) (v) 5.50

Spring leaf salad with a sherry vinegar dressing (pb) (v) 5.00

Chilli & garlic roasted broccoli (pb) (v) 6.00

Baby potatoes with herb butter (v) 5.50

Lemon dressed rocket & Grana Padano salad 5.00

Puddings

Chocolate & coffee cheesecake with mascarpone cream (v) 9.00

Set chocolate custard with honeycomb & salted caramel ice cream (v) 8.00

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

Strawberry pavlova (v) 9.50

Lemon crèmeux with poached rhubarb, raspberries, hazelnut crumb & lemon balm (pb) (v) 9.00

Affogato salted caramel ice cream (v) 5.50

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 3.00 • Raspberry ripple (v) 3.00 • Vanilla (v) 3.00 • Raspberry sorbet (pb) (v) •

Strawberry (v) 3.00 • Chocolate ice cream (pb) (v) 3.00 • Orange sorbet (pb) (v)

Today's cheeses with crackers, Granny Smith, celery, grapes, watercress and seasonal chutney (v) 12.50

Cheese Choices - Choose three

Applewood smoked Cheddar (v) • Cotswolds Blue Brie (v) • Oxford Blue (v)

Chutney Choice

A Treat to Finish

Miniature chocolate brownie (v) 6.00 • **Mini sticky toffee pudding** (v) 6.00 •

Strawberry & prosecco macaron (v) 4.00



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