



UK Pub of the Year
2013



The Plough Inn

Longparish

À La Carte Menu

Starters:

Cornish fish soup, aioli, croutons, Lyburn Gold 7.80

Grilled sardines on toast, crispy bacon, olive puree, sardine vinaigrette 7.50

Leek and potato soup, crushed potato, curried leeks, poached hen's egg 6.50

Roasted beetroot, Bosworth Ash, ricotta, roasted hazelnuts, red wine vinaigrette 7.50

Oak smoked salmon, potted shrimp, quail's egg, radish, mustard and dill dressing 8.50

Wiltshire cured ham hock, piccalilli, granary toast 8.00

Cornish mussels, cider, bacon, crème fraiche 8.00

Main Courses:

Butternut squash risotto, sage butter, Old Winchester cheese 14.50

Haddock, Ringwood Best batter, triple cooked chips, mushy peas 12.50

Pan fried brill, creamed Savoy cabbage, baby roast potato, red wine vinaigrette 18.50

Butter roasted cod, 'English Breakfast' smoked bacon, Toulouse sausage,
poached egg, cep velouté 16.50

Pan roasted loin of Roe deer, winter roots and fruits, bitter chocolate sauce,
stew and dumplings 20.00

Pot roasted pork cheeks, honey and cloves, grain mustard mash, apple compote 16.50

10oz ribeye steak aged for 32 days on the bone 22.00

8oz sirloin steak aged for 28 days on the bone 18.50

Sides:

Triple cooked chips, New potatoes, Mashed potato

Roasted beetroot, Glazed carrots, January King cabbage, Mixed leaves

3.00 each



Please let our staff know if you have any allergies, queries or particular requirements.
Due to our food being freshly cooked to order, there may be a short wait particularly at peak times.
There may be occasional changes to this sample menu



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