



# Ibiza Classics

# GARDEN PARTY MENU

## TAPAS & SMALL PLATES

As a guide we'd suggest ordering 3 or 4 dishes to share between 2 people.


### Northern Fried Buttermilk Chicken

confit garlic mayo **9**


### Seared Mackerel

shallot puree, pickled vegetables **11.5**

### Spiced Falafel

Moroccan style falafel, roasted red pepper sauce **9** 


### Braised Pork Belly

butterbean puree, chorizo, pork scratchings **12** 


### Slow Roasted Tomato & Goats Cheese Tarte Tatin

basil pesto **9**

### Whitby Gin Cured Salmon

cucumber lime ketchup **11.5** 

### Slow Cooked Korean Beef Ssam

baby gem lettuce, carrot & cucumber, soy & sesame dipping sauce **14** 

### Salt & Pepper Tempura Squid

lemon mayo **9.5**


### Mussels

white wine, cream, garlic & samphire, served with sourdough **10 / 20**

### Charcuterie Board

Serrano ham, salami, olives, artichokes, slow cooked Yorkshire tomatoes, sourdough croutons **13** medium / **26** large

### Plough Steak Burger Sliders

two sliders, Monterrey Jack cheese & baby gem lettuce **9** 

## COCKTAILS

Any 2 for 18

### HUGO SPRITZ

Spritz, sip, repeat

St Germain, mint, lime, fizz, soda

**12.5**

### COSMOPOLITAN

For the person about town

vodka, Cointreau, cranberry juice, lime

**11**

### LEMON LUXE

When life gives you lemons make it luxe

limoncello, Disaronno, lemon, cranberry, pineapple

**11.5**

### AMARETTO SOUR

Timeless, elegant, with history as rich as its flavour

Disaronno, lemon, gomme syrup

**12**

### PORNSTAR MARTINI

We all have a star inside

vodka, Passoa, passion fruit puree, apple juice, prosecco

**12**

### STRAWBERRY MOJITO

Sip the sunshine, one berry at a time

white rum, fresh lime, mint leaves, strawberry puree & gomme syrup

**11**

## SIDES

Truffle Mac & Cheese **6** 

Triple Cooked Chips **5**

French Fries **4.5** 

House Salad **5**  






Truffle & Parmesan Fries **6.75**

Herbed New Potatoes **4.75**  

Seasonal Vegetables **4.75**  



Executive Chef **Ken Calder**

 = vegetarian  = vegan  = contains nuts  = non-gluten containing dish / ingredients  = available with non-gluten containing ingredients, please ask your server

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.

THE  
PLOUGH

