



Garden Party Menu

TAPAS & SMALL PLATES

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

Available from 8pm

**Northern Fried
Buttermilk Chicken**
red pepper ketchup **9**

**Crispy Tempura
Monkfish**
pickled vegetables,
lemon & herb mayo **10**

Manchego Croquettes
saffron & roast garlic aioli **9** ①

Burrata
charred peach, mint,
white balsamic, olive oil **10** ① ②

Sea Bass Ceviche
sour cream, lime, chilli, sweet potato **11** ②

**Salt & Pepper
Tempura Squid**
spring onions, chilli, lemon & herb mayo **9**

Crispy Potatoes
chimichurri, garlic aioli **8** ①

COCKTAILS

Any 2 for 15

APEROL SPRITZ

Bubbly & bright, just like you
Aperol, orange, soda & prosecco
11.5

COSMOPOLITAN

For the person about town
vodka, Cointreau, cranberry juice, lime
10.5

FLORAL SPRITZ

Not every rose has thorns
Gin, lemon, syrup, Champagne
12.5

AMARETTO SOUR

Timeless, elegant, with a history as rich as its flavour
Disaronno, lemon, gomme syrup
11.5

PORNSTAR MARTINI

We all have a star inside
vodka, Passoa, passion fruit puree, apple juice, prosecco
11.5

PASSION FRUIT MOJITO

Ignite your senses with passion
Passion fruit syrup, rum, lime, mint, sugar syrup & soda
12

SIDES

Truffle Mac & Cheese 6 ①
Triple Cooked Chips 5
French Fries 4.2 ②

House Salad 5 ① ②

Truffle & Parmesan Fries 6.75
Herbed New Potatoes 4.2 ① ②
Seasonal Vegetables 4.2 ① ②



Executive Chef Alex Perkins

① = vegetarian ② = contains nuts ③ = non-gluten containing dish / ingredients ④ = 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

