



JULY

NIBBLES

'Mark's Sourdough', Farmhouse Butter £4
Marcona Almonds £3
Paddock Farm Pork Pie, Spicy Tomato Chutney £4
Gordal Olives £3
Porthilly Rock Oysters £3 each, ½ Dozen £15

STARTERS

Wood Fired Scallop in Half Shell, Garlic Butter £4 each
Courgette & Broccoli Soup, Shallot & Mint Relish, House Roll £6.5
Chicken Liver Parfait, Red Wine Shallot, Pickled Gooseberries, Brioche £9
Smokin Bros' Salmon, Classic Tartare Garnish, Avruga Caviar £11
'Salt Pig' Charcuterie Board, Pickled Chilli, Marcona Almonds, Olives, Sourdough £12
Santa Fey Salad, Heritage Tomato, Sweetcorn, Feta, Cranberry, Sesame & Miso Dressing £8/£15
½ Pint of Pink 'Shell On' Prawns, Mayo £8
Heritage Tomato, Buffalo Mozzarella, Pesto, Aged Balsamic, Sourdough Crisp £9
Thai Crispy Squid Salad, Thai basil, Chilli & Lime £9/£17

CLASSICS

Fish & Chips, Crushed Peas, Tartare Sauce £15
The Plough Cheeseburger, Caramelised Onions, House Fries £15
Caesar Salad, Parmesan, Croutons, Anchovies, Gem Lettuce, Crispy Pancetta £7/£13
Ploughman's Board – Baked Ham, Aged Cheddar, Pork Pie, Spicy Tomato Chutney, Sourdough £12

MAINS

Pea & Mint Tortellini, Sun Dried Red Peppers, Chili Oil £17
Woodfired Salmon Fillet, Salsa Verde, House Fries, Watercress £19
Cepe Marinated Pork Tenderloin, Pork Belly, Baby Carrots, Creamed Leeks, Jus £23
Pan Roasted Halibut, Samphire, Parmesan Gnocchi, Shallot & Tomato Dressing £26
Woodfired Giant Tiger Prawns, Garlic & Parsley Butter, Leaves, House Fries £22
Whole Woodfired Guilthead Bream, Fennel Slaw, Buttered New Potatoes, for two to share £45

8oz Aged Hereford Rib Eye Steak, £27
8oz Aged Hereford Flat Iron Steak, £19
Woodfired Tamworth Pork Chop, Garlic Butter, House Fries, Watercress £19
36oz Aberdeen Angus T Bone Steak, for two to share £65
Served with House Fries, Watercress & Béarnaise or Peppercorn Sauce

SIDES £4

Woodfired Aubergine & Peppers, Tomato, Capers, Kalamata Olives
Garden Salad, Vinaigrette
Creamy Mash
House Fries
Padrón Peppers
Chargrilled Broccoli & Stilton
Truffled Mac & Cheese



PUDDINGS

Pineapple Tarte Tatin, Passionfruit Curd, Coconut Sorbet £8
Black Forest Gateau, Tonka Bean Chantilly, Cherry £8
Mascarpone Panna Cotta, Kingham Strawberries, Shortbread Crumb £7
Saffron Poached Pear, Coconut Caramel, Pistachio Granola, Raspberry Sorbet £7
Affogato, Hazelnut & Date Biscotti £6
Petit Fours- Strawberry Marshmallow, Ginger Beer Jelly, Madeleine £5

Homemade Ice Cream: Chocolate, Vanilla, Strawberry, Mint Chocolate Chip

Homemade Sorbet: Passionfruit, Blueberry, Coconut
3 Scoops - £7

British Cheeses, Pear Membrillo & Crackers:
Cerne Ash, Lincolnshire Poacher, Rollright, Oxford Blue
1 Cheese - £5, 3 Cheeses - £11, 4 Cheeses - £14

COFFEE

Espresso £2.5
Double Espresso £3
Double Macchiato £3
Americano £3
Latte £3
Cappuccino £3

COCKTAILS £9

Negroni
Aperol Spritz
Pornstar Martini
Golden Margarita
Mojito
Espresso Martini

Work with us?

We are looking for waiters and chefs to join our friendly team.
If you would like to be part of a fun, hardworking pub, with excellent company perks.
Please speak or send your CV to JJ and he will get in touch.
JJ@thekinghamplough.co.uk

Please let us know if you have any dietary requirements.
An optional 12.5% service charge will be added to your bill.

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The Kingham Plough
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