



SAMPLE MENU

NIBBLES

Porthilly Rock Oysters £3 each, ½ Dozen £15
'Mark's Sourdough', Farmhouse Butter £4
Marconna Almonds, Cashews & Hazelnuts £3
Paddock Farm Pork Pie, Spicy Tomato Chutney £5
Mammoth Gordal Olives £3
Cajun Crispy White Bait, Bloody Mary Mayonnaise £6.5

STARTERS

Courgette & Pea Soup, Shallot & Mint Relish, House Roll £6.5
Chicken Liver Parfait, Red Wine Shallot, Pickled Gooseberries, Brioche £9
Woodfired Iceberg Lettuce, Lemon Ceasar Dressing, Apple, Parmesan, Sourdough Crisp £6.5
Smokin Bros' Salmon, Classic Tartare Garnish, Avruga Caviar £11
Salt Pig' Charcuterie Board, Pickled Chilli, Marcona Almonds, Olives, Sourdough £12
Woodfired Scallop in Half Shell, Garlic Butter £4 each
Thai Crispy Squid Salad, Coriander, Chilli & Lime £9/£17

CLASSICS

Fish & Chips, Crushed Peas, Tartare Sauce £15
The Plough Cheeseburger, Caramelised Onions, House Fries £15
Ploughman's Board – Baked Ham, Aged Cheddar, Pork Pie, Tomato Chutney, Sourdough £14
Santa Fe Salad, Heritage Tomato, Sweetcorn, Feta, Cranberry, Sesame & Miso Dressing £8/£15

MAINS

Woodfired Aubergine, Sundried Pepper & Kalamata Ragù, Bulgar Wheat, Ezme Yoghurt £17
Pan Roast Stone Bass, Samphire, Parmesan Gnocchi, Shallot & Tomato Dressing £26
Woodfired Giant Tiger Prawns, Garlic & Parsley Butter, Watercress, House Fries £22
Woodfired Barnsley Lamb Chop, Chimichurri, Watercress, Crushed New Potatoes £24
Woodfired Gurnard Fillets, Fennel, Orange & Pickled Beetroot Salad, Toasted Hazelnuts £21
12hrs Slow Cooked Pork Belly, Grelot Onion, Creamy Mash, Apple Relish, Truffle Jus £23

8oz Aged Hereford Rib Eye Steak, £28
8oz Aged Hereford Flat Iron Steak, £22
26oz Aged Hereford T-Bone Steak for two to share £70
Served with House Fries, Watercress, Béarnaise or Peppercorn Sauce

SIDES £4

Garden Salad, Vinaigrette
Crushed New Potatoes
House Fries
Summer Fennel Slaw
Woodfired Padrón Peppers
Chargrilled Broccoli & Stilton
Truffled Mac & Cheese

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



PUDDINGS

Black Forest Gateau, Tonka Bean Chantilly, Griottine Cherry, Aero £8
Apple Tart Tatin, Burnt Apple Puree, Vanilla Ice Cream, Almond Brittle £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: Vanilla, Chocolate, Strawberry

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

British Cheeses, Pear Membrillo & Crackers:

Cerney Ash, Lincolnshire Poacher, Rollright, Buffalo Blue
1 Cheese - £5, 3 Cheeses - £11, 4 Cheeses - £14

SIGNATURE COCKTAILS £10

Espresso Martini
Apple & Ginger Mojito
Elderflower Lemon Drop
Pornstar Martini
Pear & Cardamom Sidecar

COCKTAILS £9

Negroni
Aperol Spritz
Margarita
White Peach Bellini
Old Fashioned

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

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**PLEASE SCAN THIS QR CODE
WITH YOUR NHS COVID 19 APP TO CHECK IN.**



The Kingham Plough

The Green, Kingham, OX7 6YD