



# LATE MENU

*Plough*  
THE PLOUGH INN  
HILLSBOROUGH

barretro

---

## TO SHARE

---

**THE JUMBO NACHO BOWL**  
Sour cream, cheese & Rio sauce,  
sliced spring onion, coriander & avocado  
4.50

**SOUR DOUGH & SEA SALT BREAD**  
Lemon curd cream, beetroot & raddish, olives,  
pesto, hummus, pepperonatta & aioli  
4.75

---

## TO START

---

**TEMPURA OF PHEASANT & PARTRIDGE**  
"Locally Sourced Shot Game"  
Sauteed ginger & garlic vegetables, mango puree  
5.95

**JAPANESE STYLE SHRIMP SALAD**  
Enoki mushroom, avocado & unwaxed  
spicy lemon dressing  
6.95

**CLAY BAKED CAMEMBERT & THYME SPRIG**  
Balsamic & red onion marmalade,  
olive bread  
5.75

**CRISPY SALT 'N' CHILLI SQUID**  
Asian ponzu, crunchy carrot & shredded  
fennel salad  
6.75

**CONFIT OF FRENCH DUCK &  
MERGUEZ SAUSAGE**  
Baby spinach, red onion & violet potato, warm  
raspberry vinaigrette  
5.95

**SMOKEY MESQUITE SALMON**  
Pickled cucumber & lemon relish,  
dressed cress salad  
6.75

---

## CHEF'S PLATES

---

**TAYTO ESTATE SHOT PHEASANT WELLINGTON**  
Bushmills whiskey & bacon cream, panache of veg, rosemary & olive oil pomme puree  
14.50

**SCALLOP & SCOTTISH SALMON**  
"Thermidor in a Pan" with Cornish salt marsh samphire & lemon scented mash  
16.95

**HILL GRAZED RUMP OF LAMB**  
Cashew nut crust, romano peppers, courgette & sweet potato, Asian pesto  
14.50

**CURRY SALTED SEABASS**  
Stir fried green pepper, water chestnut & bamboo shoots with black bean oyster sauce  
16.00

**TWICE COOKED PORK BELLY & HOG MEDALLION DUO**  
Rustic roots, Clonakilty black pud & mustard mash, Cox apple sauce  
14.95

**CALEDON ESTATE VENISON & GAME BIRD COMBO**  
Juniper pickled red cabbage, pancetta, cauliflower gratin & black pepper jus  
16.00

**SEVEN CLOVE GARLIC & FLAT LEAF PARSLEY 'LISARRA' CHICKEN**  
Sautéed wild mushroom & spinach risotto, basil pesto crème fraiche  
13.95

**CRISPY TAMARIND HALF DUCKLING**  
Coconut bok choy & enoki fricassee, chilli & spring onion bamboo rice  
14.95

---

## THE BUTCHER'S BLOCK

---

28 Day aged Northern Irish finest grass & grain fed beef from select herds.  
(Served with market vegetables, tobacco onions & sauce of choice.)

**"HOUSE RECOMMENDED"**  
Glenarm Shorthorn Rump Steak  
8oz / 200g  
15.00

**"ARGENTINIAN SPECIALITY"**  
Lomo garlic & parsley marinated prime Sirloin  
10oz / 260g  
19.00

**"THE KINGS CHOICE"**  
Deluxe Prime Fillet  
10oz / 260g  
22.95

Sauce Kitchen Selection - Wild mushroom & whiskey / Roasted Peppercorn Cream / Classic Bearnaise / Horseradish & mustard 2.75

---

## VEGETARIAN

---

**BLACK BEAN, WATER CHESTNUT & GREEN  
PEPPER NOODLE BOWL**  
with tamarind sauce  
10.95

**ARBORIO RICE RISOTTO**  
Sauteed wild mushroom, baby spinach  
& shaved pecorino  
10.95

**ITALIAN GORGONZOLA**  
Snowpea & green pesto pasta, toasted  
garlic Croute  
10.95

---

## SIDE SELECTION

---

All priced @ 3.50

### POTATOES

Hand cut fries, Pomme frites, "Inferno" chilli fries, Garlic hand cut fries, Parmesan & truffle oil fries, Baby boiled, Bacon & cheddar mash

### SALADS & VEGETABLES

House caesar salad • Tomato, olive, red onion & feta salad • Asian noodle bowl salad with cashew • Mixed seasonal vegetables • Rustic roast roots in a pan