

Plough & Harrow

Game Fortnight

Tuesday 3rd November to Saturday 14th November

We've got the perfect wine pairings for these dishes! Think Earthy and fruity notes from Pinot Noir; subtle Pepper flavours from Shiraz; and ripe Blackberry notes from Malbec. Our Romanian Pinot Noir will be the perfect pairing for all things Pigeon and Partridge. Going for Vension? You can't go wrong with our Argentinian Malbec! If Pheasant is your choice, a glass of Australian Shiraz is the combination you need. Fancy trying something a bit different? A white wine - a French Viognier to be exact - is a great choice for the braised Rabbit Papardelle

Starters

Pan-seared pigeon breast, roasted fennel, pickled rhubarb, orange pernod gel (gf) 9.95

Pan fried partridge, carrot purée, caramelised apple, toasted barley 9.95

Shredded duck rillette, pickles, ciabatta croutes, celeriac remoulade 7.95

Mains

Pan fried venison loin, colcannon fritter, cauliflower purée, pickled blackberries (gf) 27.95

Pheasant bacon and tarragon faggot, blackberry jus, buttered mash (gf) 17.45

Braised rabbit papardelle, mustard, pancetta and tarragon cream sauce 21.95

Game suet pudding (venison, pheasant and partridge), mash, buttered greens (gf) 18.95

Puddings

A tipple of Ruby Port would be a perfect pairing for both pudding options, but if you feel a bit daring and fancy trying something different, a Chenin Blanc would be a fantastic option for the Apple Tart Tatin

Caramelised apple tart tatin, vanilla ice cream, Calvados toffee sauce (v) *624 kcal* 8.95

Spiced white chocolate crème brûlée, ginger snickerdoodle cookies (v) *639 kcal* 8.25

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

Plough & Harrow - www.ploughandharrowpub.co.uk - 01684 218 410