

# The PICKLED PLOUGHMAN

ADDERBURY

## BAR BITES

ARTISAN BREADS, WHIPPED BUTTER	£4
SELECTION OF MEDITERRANEAN OLIVES	£4
PIRI PIRI CHICKEN WINGS	£4
- ASK AT THE BAR FOR TODAY'S CHEF'S NIBBLES -	

## STARTERS

TODAY'S FRESHLY MADE SOUP	£5.5
Artisan breads	
BUBBLE & SQUEAK	£7.5/£11
Poached hen's egg, hollandaise, crispy maple bacon	
DEVILLED WHITEBAIT	£7.5
Lime chilli mayo	
SALT & PEPPER CALAMARI	£6.5
Sweet chilli sauce	
PEA PANNA COTTA & TRIO OF BEETS	£7/£10
Goat's cheese crumb	

## PASTA, RISOTTO & SALADS

CAESAR SALAD	£7/£10
Anchovies, croutons, crispy maple bacon, Parmesan, sweet pickled egg, Caesar dressing	
BROAD BEAN, GARDEN PEA & MINT RISOTTO	£7/£10
THE PICKLED PLOUGHMAN'S	£9
Home cooked ham, pickles, cheese, artisan bread	
TOMATO AND CHILLI ARRABIATTA LINGUINE	£6/£9
Garden herbs	
BROCCOLI, EDAMAME BEAN & BABY SPINACH	£6/£9
Pomegranate, avocado, quinoa, apple & mint dressing	
ADD TO ANY OF THE ABOVE DISHES - HALLOUMI £4   CHICKEN £4   PRAWNS £5	

## PIZZA

MARGHERITA	£9
Cherry tomato, mozzarella & basil	
DIAVOLA	£11
Chorizo, pepperoni, mozzarella, roasted peppers, jalapeños	
DI CAPRA	£11
Goats cheese, mozzarella, caramelised onion, mushroom & spinach	
VEGETARINA	£9.5
Roasted peppers, olives, jalapeños, pesto	

## GRILL

½ PIRI PIRI CHICKEN	£13.5
Slaw, fries or salad	
BBQ PORK RACK OF RIBS - FULL OR ½ RACK	£22/£12
Slaw, fries or salad	
ROASTED RED PEPPER, MUSHROOM & HALLOUMI BURGER	£11.5
Pesto dressing, brioche bun, sweet potato fries	
HAND CRAFTED 8OZ BEEF BURGER	£13.5
Barbers cheddar, crispy bacon, brioche bun, skinny fries	
28 DAY AGED 8OZ SIRLOIN STEAK	£18.5
Oven roast tomato & mushroom, chunky chips	
Choice of sauces: Bernaise, peppercorn, Oxford blue or garlic butter	£2

**2-4-1 PIZZA**  
MON TO FRI 3-6PM  
SUNDAY 5PM - CLOSE

**PRIX FIXE**  
MON TO FRI 12-6PM  
2 COURSES - £12 | 3 COURSES - £14

## MAINS

BEER BATTERED FISH	£13.5
Smashed minted peas, chunky chips, tartare	
SOUTH COAST SCAMPI	£12
Smashed minted peas, skinny fries, tartare	
CORN FED CHICKEN BREAST	£13.5
Wilted kale, sautéed new potatoes, thyme, shallot & creme fraiche	
BEEF, MUSHROOM & ALE PUFF PASTRY PIE	£13
New potatoes, summer vegetables	
PAN FRIED FILLET OF SEA BASS	£15
Crushed new potato champ, sauce vierge	
GOAN CURRY - Choose from: Vegetable, chicken, fish or prawn	£13
Spinach pakora, wild rice, poppadom, apricot chutney	
TREACLE & CIDER GLAZED HAM	£12
Twice free range egg, chunky chips	
SLOW COOKED SHOULDER OF LAMB	£16
Spring onion mash, red wine & lentil jus	
PURPLE SWEET POTATO GNOCCHI	£8/£13
Mixed bean ragu	

## SIDES

THE PICKLED PLOUGHMAN SALAD	£3.5
STEAMED SUMMER GREENS	£3.5
ONION RINGS	£3.5
SLAW	£3.5
THICK, SKINNY OR SWEET POTATO CHIPS	£3.5/£3.5/£4

## DESSERTS

CHOCOLATE BROWNIE	£6.5
Salted caramel ice cream	
VANILLA CHEESECAKE	£6.5
Blackcurrant sorbet	
BAKEWELL TART	£6.5
Custard or ice cream	
MINI PAVLOVA	£6.5
Lime curd, seasonal fruits	
SELECTION OF ICE CREAM & SORBETS	£6.5
Rossini curls	
TRIO OF BRITISH CHEESES	£9
Chutney, oatcakes	

## PORT & STICKY

QUINTA DE LA ROSA LBV PORT	£4.5
QUINTA DE LA ROSA 10YO PORT	£7
ELYSIUM BLACK MUSCAT	£25 £6

JOIN US FOR MORNING COFFEE & ENJOY UNLIMITED TOAST WITH OUR COMPLIMENTS 10AM TO 11AM  
- CAKES AND PASTRIES SERVED FROM 10AM TO 6PM -

GF GLUTEN FREE V VEGAN V VEGETARIAN PF PRIX FIXE

Our fish dishes may contain small bones. If you have any concerns about the presence of allergens in our food please ask your server for more information about dish ingredients  
We buy from local suppliers wherever we can. 12.5% optional service charge will be added to parties of six or more

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## BUBBLES

**Prosecco Le Dolci Colline, Italy - 200ml Bottle**

**The Pickled Ploughman's Bubbles**

**Prosecco Le Dolci Colline, Italy**

**Le Dolci Colline Rosé, Italy**

**Furleigh Estate Classic, Dorset, England**

**Taittinger NV Champagne, France**



BTL



125ml

£9

£23

£6

£32

£26

£45

£60

## ROSE

**Hutton Ridge Pinotage Rosé, South Africa**

This wine is full to bursting with fresh fruit characters but is dry to taste

**Riptide White Zinfandel, California**

Gently sweet but incredibly refreshing.

**Le Havre de Paix, Côtes de Gascogne, France**

Soft, fruity and very easy to drink.

**Dry River Chardonnay, South East Australia**

A whiff of the classic 'wet stones', crushed walnuts and citrus aromas

**Santa Lucia Sauvignon Blanc, Special Release, Chile**

Soft, fruity and very easy to drink

**Vinazza GPG, Garganega Pinot Grigio, Veneto, Italy**

A lightly aromatic dry pinot grigio with ripe citrus & baked apple characters make this fresh crisp & easy to drink

**Picpoul de Pinet, Domaine la Serre, France**

Fresh and minerally with citrus rind on the nose the palate is clean and has a crisp acidity but plenty of citrus

**Southern Dawn Sauvignon Blanc, Marlborough, New Zealand**

A classic nose of gooseberries & fresh cut grass the mid weight palate is filled with ripe tropical fruits & a hint of oiliness

**Painted Wolf, The Den Chenin Blanc, Paarl, South Africa**

A lively aroma and flavour of melon and pear with savoury minerality

**Albariño Reveleste, Rias Baixas, Spain**

Ripe citrus fruit a crisp palate of lemon zest, fresh lime and stone fruits

**Petit Chablis, Alain Geoffroy, France**

Tight, ultra clean steely fruit with wet stone mineral and lemon notes

**Alasia Gavi del Comune, Italy**

Orange, pear, lime citrus, vanilla with apple & pear on the palate

**Sancerre Blanc, Domaine Cherrier, France**

Traditionally made sancerre at its best with highly minerally fruit & flavours of gooseberry & wet grass

**Abadia Mercier 'A' Tempranillo Merlot Syrah Spain**

Juicy and fresh with red and black fruits and a hint of smoke and spice

**Santa Lucia Merlot, Special Release, Chile**

Fruity and rounded with spicy notes, cherries, blackcurrants and small red berry jam

**Dry River Shiraz, Riverina, Australia**

Intense dark red with a hint of violet & lifted florals blueberries fresh tobacco white pepper & spice

**Fox Grove Shiraz/Cabernet, South East Australia**

Soft and juicy with brambly fruit, spice and blackcurrants. The palate is round and soft and has a good finish

**Navajas Rioja Tinto, Spain**

This is rioja at its precocious youthful best with intense raspberry & black cherry fruit overlaid with vanilla and coconut

**Los Haroldos Malbec, San Carlos, Uco Valley, Argentina**

Smoky tannins support raspberry plum & cassis flavours alongside a healthy dose of aromatic wood & spice

**Volpetto, Chianti, Italy**

Juicy and mouthfilling with lots of crushed berry fruit and silky tannins

**Taringi Pinot Noir, Marlborough 2013, New Zealand**

Rich on the nose with subtle hints of raspberries and cherries

**Edgebaston 'The Berry Box Red', Stellenbosch, South Africa**

A wine that is instantly gratifying in flavour whilst showing good structure and tannin concentration to allow for some maturation

**Terre di Valgrande Valpolicella Ripasso, Italy**

This is classic Ripasso, with a velvety texture, rich and concentrated berry and raisin flavours, but enough acidity to keep things fresh

**Les Charmes de Grand Corbin, St. Émilion Grand Cru, Bordeaux, France**

A ripe and rich wine with plum, dark cherry and plenty of earthy notes. The palate is full yet with elegance and feels fresh on the long satisfying finish



BTL



250ml



175ml

£19

| £6.5

| £5

£22

| £7.5

| £6

£18.5

| £6.5

| £5

£20

| £7

| £5.5

£21

| £7.5

| £6

£21

| £7.5

| £6

£25

£26.5

£27.5

£28

£33.5

£34.5

£36

£18.5

| £6.5

| £5

£21

| £7.5

| £6

£21

| £7.5

| £6

£24

£25

| £8.5

| £6.5

£25

| £8.5

| £6.5

£26.5

£28

£32

£40

£49.5

## WHITES

## REDS