

THE PLOUGH

G R E A T C H E S T E R F O R D

STARTERS

Seasonal Soup of the Day 5.50
Garlic Bread (GFA/ Vegan)

Freshly Baked Bread with Marinated Olives 5.95
Aged balsamic, olive oil (GFA/ Vegan)

Locally Shot Wood Pigeon Breast 7.00
Celeriac slaw, mustard and blackberries
(GF/ DF)

Boxed Baked Camembert 9.00
Crusty bread and red onion chutney (V/ GFA)

Homemade Scotch Egg 6.00
On a bed of wilted spinach and pine nuts

Grilled Halloumi 5.50
Sweet chilli dipping sauce and salad garnish (V)

Salmon, Potato and Parsley Fishcakes 6.50
Served with red cabbage coleslaw

Beetroot Falafel Bites 5.50
On a bed of fresh salad with lemon vinaigrette (Vegan)

The Plough Sharing Board 15.00
Salmon fishcake, pigeon breast, grilled halloumi
mackerel scotch egg, falafel bites

MAINS

Ale Battered Fresh Atlantic Cod 14.00
Double cooked chips, peas and lemon (GFA)

Fish of the Day 15.00
Ask your server for details

Wholetail Scampi 13.00
Double cooked chips, peas and lemon

Build Your Own Burger 11.50
Home made with locally sourced steak mince and our
secret ingredients served on a brioche bun with
tomato, chilli and lime chutney, double cooked chips (GFA)

Add these toppings
Mature Cheese £1.00
Blue Cheese £1.50
Streaky Smoked Bacon £1.00
Large Mushroom £1.00
Extra Burger £2.50
Halloumi £1.50
Fried Egg £1.50

Giant Pigs in Blankets 13.50
Wrapped in smoky bacon, wholegrain mustard mash
and onion gravy (GF and Veggie options)

Ham, Egg and Double Cooked Chips 10.50 (GF)

Pies 14.50
British beef steak and kidney and craft ale
British beef steak and craft ale (GFA)
Free range British chicken & Wiltshire cured ham (GFA)
Mushroom, tomato and red wine with baby onions (Vegan)
Goats Cheese and sweet potato (V)

Served with your choice of chips or mash potato,
vegetables and gravy

8 Oz Dry Aged Sirloin Steak 19.50
Double cooked chips, grill garnish, peppercorn sauce or
garlic butter (GFA)

6 Oz Rump Steak 16.50
Double cooked chips, grill garnish, peppercorn sauce or
garlic butter (GFA)

Seafood Pie 12.50
Cod, Haddock and Whiting in a creamy sauce, topped with
mash served with fresh vegetables

5 Bean Vegan Chilli 11.00
Served with fluffy jasmine rice (Vegan)

Thai Green Vegetable Curry 11.50
With jasmine rice and veggie pakoras (Vegan, GFA)

SIDES

Greek Salad 3.50 (GF)	Home Made Coleslaw 2.00 (V)
Double Cooked Chips 3.00 (GF)	Garlic Mushrooms 2.50 (Vegan)
Garlic Bread 2.50 (V)	Cheesy Chips 4.50 (V)

DESSERTS

Belgian Chocolate Brownie 5.50
Chocolate Ice Cream (V/ GF)

Apple Crumble 5.50
topped with crushed ginger biscuits (Vegan)

Sticky Toffee Pudding 5.50
Sticky Sauce and vanilla ice cream (V)

Crème Brulee 5.00
Traditional custard base topped with caramelised sugar

Selection of Ice Creams 5.50
Chocolate/Mint Chocolate/Vanilla/Rum and Raisin (V)

Gluten Free items will incur a small surcharge

GFA – Gluten Free alternative available **GF** – Gluten Free **DF** - Dairy Free **V** – Vegetarian **VA** - Vegan Alternative Available **Vegan**

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen and nutritional information is available - please ask a member of the team.

Please note, if you are kind enough to leave a tip, the entire amount goes to our staff, with no deductions, including any tips made by credit card, although for parties of six or more a discretionary 10% service charge will be added.