

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

Sunday Menu

STARTERS

Cockle Popcorn 5.95

Served with sriracha infused mayo

Tempura Vegetables 5.95

With a homemade light wasabi dip (V/ GF)

Waldorf Prawn Cocktail 7.00

King prawns, lettuce, apples, grapes, pistachios and soured cream dressing (GF)

Classic Chicken Caesar Salad 6.95

Bacon, anchovies, croutons and parmesan cheese

MAINS

Aged Roast Beef 14.00

Yorkshire pudding, garlic and thyme roasties and a selection of seasonal vegetables (GFA)

Wholetail Scampi 13.00

Double cooked chips, peas, tartar and a slice of lemon

Roast British Pork Loin 14.00

Yorkshire pudding, garlic and thyme roasties and a selection of seasonal vegetables (GFA)

Mushroom, Tomato, Red Wine & Baby Onions Pie 15.00

Garlic and thyme roasties and a selection of seasonal vegetables (Vegan)

Breast of Free Range Chicken 12.50

Yorkshire pudding, garlic and thyme roasties and a selection of seasonal vegetables (GFA)

Aged Beef Burger 15.00

Tomato and chilli jam, smoked bacon, cheddar, double cooked chips. (GFA)

Vegan Nut Roast 12.00

Garlic and thyme roasties and a selection of seasonal vegetables (Vegan/ GF)

Classic Chicken Caesar Salad Main 13.50

Bacon, anchovies, croutons and parmesan cheese

SIDES

Double Cooked Chips 3.00 (GF)

Sage and Onion Stuffing Balls 2.50 (V)

Garlic Bread 2.50 (V)

Garlic Mushrooms 2.50 (V/ VA)

YOUNG DINERS

Roast Dinners (Pork, Chicken, Beef, Nut Roast) - 6.95 (GFA)

Scampi, Double Cooked Chips, Peas 6.00

Roast Chicken Breast, Double Cooked Chips, Peas 6.00 (GF)

Grilled Sausages, Double Cooked Chips, Peas 6.00

Vegetarian Sausages, Double Cooked Chips, Peas 6.00

DESSERTS

Belgian Chocolate Brownie 5.50

Chocolate Ice Cream (V/ GF)

Roasted Peach 5.50

Caramelised puff pastry, almond cream and sweetened toasted almonds (V)

Eton Mess 5.95

Freshly whipped cream, meringue and strawberries (V/ GF)

A Selection of Award-Winning Sorbets 5.50

Three scoops – raspberry/blackcurrant/lemon/gin and tonic/basil (Vegan/ GF)

Selection of Saffron Walden Ice Creams 5.50

Chocolate/Mint Chocolate/Vanilla/Rum and Raisin (V/ GF)

YOUNG DINERS DESSERTS

Chocolate Brownie with Vanilla Ice Cream 3.00 (V/ GF)

Mini Eton Mess 3.00 (V/ GF)

Vanilla or Chocolate Ice Cream Cone 2.50 (V)

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.