

# THE P L O U G H

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

## STARTERS

### Cockle Popcorn 5.95

Served with sriracha infused mayo

### Tempura Vegetables 5.95

With a homemade light wasabi dip (V/ GF)

### Freshly Baked Bread with Marinated Olives 5.95

Aged balsamic, olive oil (GFA/ V)

### Beetroot and Feta Arancini Balls 5.00

With a baby beetroot and balsamic glaze (V)

### 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

*As a main 13.50 (GFA)*

## MAINS

### Atlantic Cod and Chips 14.00

Double cooked chips, peas, tartar and lemon (GFA)  
(1.50 surcharge for gluten free option)

### Spanish Seafood Pasta 13.00

Mussels, chorizo and penne pasta in a rich tomato  
sauce

### Slow Roasted Pork Belly 15.95

Apple glazed pork cheek, apple puree  
Creamy mash and buttered greens (GFA)

### Monkfish Scampi 14.50

Double cooked chips, peas, tartar and lemon

### The Plough Super Food Salad 10.00

Giant couscous, red onion, kale, feta cheese, leaves,  
raisins, mango and pomegranate  
with Simon's special dressing (V / VA / GF)

**Add Chicken or Prawns 3.00**

### Five Bean Chilli 11.00

Homemade with a plethora of fresh  
locally produced vegetables and fluffy rice  
(Vegan/ GF)

### Pie of the Day 14.50

Mashed potato, seasonal vegetables, gravy (GFA)

### 8 Oz Dry Aged Sirloin Steak 18.00

Double cooked chips, grilled garnish, peppercorn  
sauce (GF)

### Vegan Pie 14.50

Mushroom, tomato and quinoa pie with baby onions  
your choice of mash or chips & vegan gravy (Vegan)

### Aged Beef Burger 13.00

Served with fries and homemade coleslaw (GFA)

Add mature cheese £1.00

Add streaky bacon £1.00

## SIDES

**Mixed Leaf Salad** 2.50 (Vegan/ GF/ DF)

**Skinny Fries** 3.00 (GF)

**Double Cooked Chips** 3.00 (GF)

**Garlic Mushrooms** 2.50 (V/ VA/ GF/ DFA)

**Garlic Bread** 2.50 (V)

**Cheesy Chips** 4.50 (V/ GF)

## 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)

**Apple Crumble** 5.50

Cinnamon spiced apple with a ginger biscuit topping served with vanilla ice cream, custard or sorbet (VA)

**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)

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.

**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.