

THE P L O U G H

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

STARTERS

Seasonal Soup 5.50

Freshly baked bread, butter (DF/ GFA/ Vegan)

Beetroot and Feta Arancini Balls 5.00

With a baby beetroot and balsamic glaze (V)

Freshly Baked Bread with Marinated Olives 5.95

Aged balsamic, olive oil (GFA/ V)

Salmon, Potato and Parsley Fishcakes 6.95

On a bed of wilted spinach and pine nuts
As a main ratatouille + skinny fries 13.50 (GFA)

Grilled Halloumi 5.00

On a bed of mixed leaves, sweet chilli dipping sauce (V)

MAINS

Atlantic Cod and Chips 14.00

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

Chicken Tikka Masala 13.00

Simon's special recipe, served with
fluffy jasmine rice and naan bread (GFA)

Pork Tomahawk 14.50

A huge pork chop on the bone, mashed potato
seasonal veg and lashings of gravy
(only for the hungry!) (GFA)

Five Bean Chilli 11.00

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

Selection of Pies 14.50

British beef steak and craft ale
British beef steak and kidney
Free range chicken and Wiltshire cured ham
Mushroom, tomato and red wine (Vegan)
Goats cheese, sweet potato and spinach (V)

Served with mashed potato or double cooked chips,
seasonal vegetables, gravy (GFA)

8 Oz Dry Aged Ribeye Steak 19.50

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

Aged Beef Burger 13.00

Served with double cooked chips and side salad (GFA)
Add mature cheese £1.00
Add streaky bacon £1.00

(please ask about gluten free pie options)

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)

Mixed Vegetables 3.00 (Vegan)

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

DESSERTS

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

Sticky Toffee Pudding 5.50
Sticky sauce, choice of vanilla ice cream or custard (V)

Apple Crumble 5.50
Cinnamon spiced apple with a ginger biscuit topping served with vanilla ice cream or custard (VA)

Selection of Saffron Walden Ice Creams 5.50
Ask your server for available ice creams (V)

LUNCHTIME MENU

Served Tuesday – Friday midday until 3pm

All served with a fresh mixed salad
Add chips for 1.50

Battered Cod Ciabatta 7.00
Tartare sauce and baby gem lettuce

Mature Cheddar 7.25
Onion chutney, baby gem
Ciabatta or granary bread (V)

Gluten free sandwich options available with 1.50 surcharge

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 **DFA** Dairy Free Alternative Available **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 are available - please ask a member of the team.