

THE
P L O U G H
G R E A T C H E S T E R F O R D

LUNCHTIME MENU

Served Tuesday – Friday midday until 3pm

All served with homemade coleslaw and Double Cooked Chips

Battered Cod Ciabatta 8.50

Tartare sauce and baby gem lettuce

Grilled Hot Steak Ciabatta 9.75

Aioli, rocket salad and red onion marmalade

Bacon Melt Ciabatta 8.50

Cheddar cheese, fresh lettuce and tomato

Veggie Roll 8.00

Roasted bell peppers, eggplant, baby spinach, sesame backed goats' cheese and aioli (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 **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 and note and dietary requirements/allergies in advance so our chef can make sure you get the best experience possible.