

THE P L O U G H

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

WHILE YOU WAIT...

Smoked and Spiced Marinated Greek Olives 2.50 (Vegan)

Bread, Homemade Miso Butter and Aioli 3.50 (V)

Pickled Veg 3.00 (Vegan)

STARTERS

Courgette Tempura 6.50

Romesco sauce, crushed hazelnut, maple and cherry vinaigrette (Vegan)

Cauliflower and Bacon Croquettes 6.00

Blue cheese sauce

Eggplant Caponata and Feta Bruschetta 6.50

Homemade brioche, balsamic glaze, green mojo (V)

Slow Braised Chicken and Provolone Suppli 7.50

Roasted red pepper aioli

MAINS

The Plough Burger 14.00

Chipotle chilli mustard, tomato relish, cheddar, toasted brioche bun and double cooked chips (GFA)
(1.50 surcharge for gluten free option)

Chargrilled Hanger Steak 17.50

Double cooked chips, Café De Paris butter, roasted shallots and watercress (GF)

Beer Battered Line Caught Cod and Chips 14.00

Double cooked chips, homemade tartar sauce

Roasted Harissa Cauliflower 13.50

Miso aubergine, carrots and spring onion slaw, sesame dressing and toasted cashew (Vegan)

Crispy Chicken, Bacon and Avocado Salad 12.50

Sun-dried tomato, mixed summer leaves, toasted peanuts, English cider, mustard and honey vinaigrette

Beetroot and Goats Cheese Risotto 11.95

Thyme, candid walnut and truffle oil (V)

Catch of the Day

Ask your server for details

SIDES

Mixed Leaf Green Salad 3.00 (Vegan/ GF/ DF)

Asian Coleslaw 3.00 (V/ GF)

Double Cooked Chips 3.00 (Vegan/ GF)

Sweet Potato Fries 3.50 (Vegan/ 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 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.

THE P L O U G H

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

DESSERTS

White Chocolate Panna Cotta 6.50

Hazelnut shortbread, raspberry sorbet, passion
fruit oculi (V/ GF)

Apple Tart Tatin 5.95

Salted caramel ice cream, elderflower glaze
(V/ VA)

Chocolate Truffle, Salted Caramel and Pecan Tart 6.95

Vanilla ice cream (V)

Selection of Saffron Walden Ice Creams and Sorbets 5.50

Ask your server for availability (V/ Vegan)

YOUNG DINERS MAINS

Cheeseburger and Double Cooked Chips 6.50 (GFA)
(1.50 surcharge for gluten free option)

Mini Cod and Chips with Peas 6.50

Crispy Buttermilk Chicken Goujons 6.50
Double cooked chips and peas

Mac and Cheese with Peas 6.00 (V)

YOUNG DINERS DESSERTS

Double Chocolate Brownie 3.00

Served with vanilla ice cream and chocolate
sauce (V/ GF)

Selection of Saffron Walden Ice Creams and Sorbets 3.00

Ask your server for availability (V/ Vegan)

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