

THE
PLOUGH
GREAT CHESTERFORD

WHILE YOU WAIT...Easy like Sunday morning...

Smoked and Spiced Marinated Greek Olives 2.50 (Vegan)
Bread and Aioli 3.50 (V)

STARTERS

Ham Hock and Mature Cheddar Fritters 7.50
Homemade plum sauce and walnut and apple
salad

Beetroot and Goats Cheese Risotto 5.95
Thyme, candid walnut and truffle oil (V)

SUNDAY MAINS

Roast Sirloin of Beef 17.50
Served with roast potatoes, broccoli, carrots,
cauliflower cheese, yorkshire pudding and a
homemade jus

Roasted Salmon Fillet 13.50
Served with roast potatoes, broccoli, carrots, cauliflower
cheese, yorkshire pudding and a homemade jus

Slow Roasted Leg of Lamb 17.00
Served with roast potatoes, broccoli, carrots,
cauliflower cheese, yorkshire pudding and a
homemade jus

Beetroot and Goats Cheese Risotto 11.95
Thyme, candid walnut and truffle oil (V)

Lemon and Thyme Roast Chicken 13.50
Served with roast potatoes, broccoli, carrots,
cauliflower cheese, yorkshire pudding and a
homemade jus

Vegan Nut Roast 12.00
Served with roast potatoes, broccoli, carrots, parsnips
and a homemade jus (Vegan)

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)

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 any dietary requirements/allergies in advance so our chef can make sure you get the best experience possible.

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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)

Double Chocolate Brownie 6.00

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

Selection of Saffron Walden Ice Creams and Sorbets 5.50

Ask your server for availability (V/ Vegan)

YOUNG DINING ON SUNDAY

Roast Sirloin of Beef 6.95

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

Lemon and Thyme Roast Chicken 6.95

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

Slow Roasted Leg of Lamb 6.95

Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and a homemade jus

Vegan Nut Roast 6.95

Served with roast potatoes, broccoli, carrots, parsnips and a homemade jus (Vegan)

Mac and Cheese with Peas 6.00 (V)

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

YOUNG DINERS SUNDAY 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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