

# THE P L O U G H

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

## STARTERS

### Tempura Squid Rings 6.50

Mixed tempura vegetables and Sriracha Mayo

### Beetroot Arancini Balls 6.00

Covered in golden breadcrumbs on a bed of fresh rocket and balsamic dressing (V)

### Smoked Salmon Scotch Egg 7.50

Alfa spout and watercress salad and lemon mayo dressing

### Freshly Baked Bread Homemade Aioli and Marinated Greek Olives 7.50 (V)

(Enough for two to share)

## MAINS

### The Plough Burger 14.00

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

### Roasted Harissa Cauliflower 13.50

Miso mushrooms, roasted red pepper, 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 pine nuts, English cider, mustard and honey vinaigrette

### Chargrilled 8oz Sirloin Steak 21.50

Double cooked chips, Café De Paris butter, grilled garnish and watercress (GF)

### Beer Battered Line Caught Cod and Chips 14.00

Double cooked chips, homemade tartar sauce and lemon  
(GFA 15.50)

### Summer Greens and Lemon Risotto 11.95

Spring onions, asparagus, soya beans, garden peas and parmesan (V /VA)

### Monkfish Scampi 14.50

Succulent pieces of Monkfish coated in panko breadcrumbs, double cooked chips, peas, homemade tartar sauce and lemon

### Roasted Lamb Rump 18.50

Pan-fried sauté potatoes, grilled asparagus and red wine jus

## 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.

# THE P L O U G H

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

## DESSERTS

### Homemade Chocolate Orange Mousse

5.00

Whipped cream and orange peel strips (V/  
GF)

### Double Chocolate Brownie 6.95

Candied walnuts and vanilla ice cream (V/  
GF)

### Apple and Cinnamon Pithivier 6.50

Salted caramel ice cream (V)

### Strawberries and Cream 5.00

Caramelised puff pastry, whipped and  
pouring 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

(GFA 8.00)

### Mac and Cheese with Peas 6.00 (V)

### Crispy Buttermilk Chicken Goujons 6.50

Double cooked chips and peas

## YOUNG DINERS' DESSERTS

### Double Chocolate Brownie 3.00

Served with vanilla ice cream (V/ GF)

### Selection of Saffron Walden Ice Creams and Sorbets 3.00

Ask your server for availability (V/ Vegan)

Please note that all our food is cooked fresh to order, so during busy periods we kindly ask that there are no changes to the menu items.

#BeResponsible

#BePatient

#BeKind

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