

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...

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)

Beer Battered Line Caught Cod and Chips 14.00

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

Crispy Chicken, Bacon and Avocado Salad 12.50

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

Monkfish Scampi 14.50

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

Chargrilled 8oz Sirloin Steak 21.50

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

Cajun Chicken Burger 14.00

Double cooked chips, cheddar, roasted bell peppers, baby spinach, lime and coriander mayo (GFA)
(1.50 surcharge for gluten free option)

Summer Greens and Lemon Risotto 11.95

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

Traditional Ploughman's Lunch Platter 16.00

Sharing platter with pork pie, hand carved ham, cheddar cheese, pickled onions, vine tomatoes, gherkins, crusty bread and your favourite Branston pickle

CIABATTAS AND ROLLS

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

Bacon Melt Ciabatta 8.50

Cheddar cheese, fresh lettuce and tomato

Roast Sirloin Beef Ciabatta 9.75

Horseradish and rocket salad

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

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)

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DESSERTS

Homemade Chocolate Orange Moose

5.00

Whipped cream and orange peel strips (V/
GF)

**Homemade Individual Apple and
Cinnamon Pithivier** 6.50

Salted caramel ice cream (V)

Strawberries and Cream 5.00

Caramelised puff pastry, whipped and
pouring cream (V)

Double Chocolate Brownie 6.95

Vanilla ice cream (V/ GF)

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

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.