

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

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

Freshly Baked Bread, Olive Oil and Balsamic Vinegar, Marinated Greek Olives (Enough for two to share) (V)

7.50

STARTERS

Homemade Vegetable Soup Oven warmed bread (Vegan/ GFA) **6.00**

Monkfish Scampi Bites Tartar Sauce **6.00**

Locally Shot Wood Pigeon Celeriac slaw, mustard and blackberries

7.50

Chicken Terrine Confit of chicken with crispy skin and salsa verde **7.50**

SUNDAY MAINS

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

Roasted Pork Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and crackling **15.50**

Roast Chicken Served with roast potatoes, broccoli, carrots, cauliflower cheese and a yorkshire pudding

14.50

Vegan Nut Roast Served with roast potatoes, broccoli, carrots, and cauliflower (Vegan) (Yorkshire pudding for non-vegan!)

14.00

The Plough Burger Chipotle chilli sauce, tomato relish, cheddar, toasted brioche bun and double cooked chips (GFA) (1.50 surcharge for gluten free option) **14.50**

Mushroom, Tomato, Red Wine & Baby Onions Pie Served with roast potatoes, broccoli, carrots, and cauliflower (Vegan) (Yorkshire pudding for non-vegan!) **15.00**

Vegan Chilli Five bean chilli served with fluffy white rice and tortilla chips (Vegan / GF) **12.00**

Shepherd's Pie Simon's recipe of locally sourced lamb, carrots, celery, onions, fluffy mash and seasonal veg **12.50**

SIDES

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

Asian Coleslaw (V/ GF) **3.00**

Double Cooked Chips (Vegan/ GF) **3.00**

Sweet Potato Fries (Vegan/ GF) **3.50**

DESSERTS

Double Chocolate Brownie Vanilla ice cream (V/ GF) **6.50**

Selection of Saffron Walden Ice Creams Ask your server for availability (V/ Vegan)

5.50

Apple and Cinnamon Crumble Custard or vanilla ice cream (V / GF) **6.50**

Sticky Toffee Pudding Sticky toffee sauce, custard or vanilla ice cream (V) **6.50**

Homemade Traditional Spotted Dick Custard (V) **6.50**

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

YOUNG DINING ON SUNDAY

Roast Sirloin of Beef Served with roast potatoes, broccoli, carrots, cauliflower cheese and a yorkshire pudding **6.95**

Roasted Pork Served with roast potatoes, broccoli, carrots, cauliflower cheese, yorkshire pudding and crackling **6.95**

Roast Chicken Served with roast potatoes, broccoli, carrots, cauliflower cheese and a yorkshire pudding
6.95

Vegan Nut Roast Served with roast potatoes, broccoli, carrots, and cauliflower (Vegan) (Yorkshire pudding for non-vegan!)

6.95

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

Spaghetti Bolognese Rich meaty bolognese sauce with penne pasta **6.50**

Vegan Chilli Five bean chilli served with fluffy white rice and tortilla chips (Vegan / GF) **6.50**

YOUNG DINERS' SUNDAY DESSERTS

Double Chocolate Brownie Served with vanilla ice cream (V/ GF) **3.50**

Selection of Saffron Walden Ice Creams and Sorbets Ask your server for availability (V/ Vegan) **3.50**

Sticky Toffee Pudding Sticky toffee sauce, custard or vanilla ice cream **3.50**

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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