

THE P L O U G H

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

STARTERS

Locally Shot Wood Pigeon Celeriac slaw, mustard and blackberries	7.50
Smoked Salmon Scotch Egg Alfa spout and watercress salad with lemon mayo dressing	7.50
Homemade Vegetable Soup Oven warmed bread (Vegan/ GFA)	6.00
Freshly Baked Bread, Olive Oil and Balsamic Vinegar, Marinated Greek Olives (Enough for two to share) (V)	7.50
Boxed Baked Camembert Crusty bread and red onion chutney (V/GFA)	9.00
Chicken Terrine Confit of chicken with crispy skin and salsa verde	7.50

MAINS

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
Pork Tenderloin Sage and Parma ham, fondant potatoes, buttered greens	15.00
Beer Battered Cod and Chips Double cooked chips, homemade tartar sauce and lemon (GFA 15.50)	14.50
Monkfish Scampi Succulent pieces of Monkfish, double cooked chips, peas, homemade tartar sauce and lemon	15.00
Vegan Chilli Five bean chilli served with fluffy white rice and tortilla chips (Vegan / GF)	12.00
Chargrilled 8oz Sirloin Steak Double cooked chips, Café De Paris butter, grilled garnish, and watercress (GF)	21.50
Giant Pigs in Blankets Prime Cumberland sausages wrapped in smoky bacon, wholegrain mustard mash and onion and red wine gravy	12.95
Cajun Chicken Burger Double cooked chips, cheddar, roasted bell peppers, rocket, mayo (GFA) (1.50 surcharge for gluten free option)	14.50
Pie of the Day Served with a choice of creamy mash or double cooked chips, vegetables, and lashings of gravy (GFA) (Choose from Steak and Ale / Steak and Kidney / Chicken and Ham / Mushroom, Tomato and Baby Onions)	15.00
Shepherd's Pie Simon's recipe of locally sourced lamb, carrots, celery, onions and fluffy mash and seasonal veg	12.50
Halloumi Burger Toasted brioche bun packed with roasted red peppers, grilled halloumi, portobello mushroom, rocket with a lime and coriander mayo served with sweet potato fries (V)	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

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YOUNG DINERS' MAINS

Cheeseburger and Double Cooked Chips (1.50 surcharge for gluten free option) (GFA)	6.50
Mini Cod and Chips with Peas (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
Shepherd's Pie Simon's recipe of locally sourced lamb, carrots, celery, onions and fluffy mash and seasonal veg	6.50

YOUNG DINERS' 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

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.