

THE P L O U G H

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

STARTERS

Olive Tapenade Oven warmed flatbread (Vegan)	5.50
Cockle Popcorn With chilli vinegar	6.00
Grilled Halloumi On a bed of salad leaves with sweet chilli dipping sauce	5.95
Panko Breaded Squid Served with homemade chilli jam	6.95
Korean Sticky Chicken Wings With spring onions and sesame seeds	6.50

MAINS

The Plough Burger Chipotle chilli sauce, tomato relish, cheddar, toasted brioche bun and double cooked chips (Want Gluten free? Lose the bun and we'll add a large flat mushroom)	14.95
Beer Battered Cod and Chips Double cooked chips, choose homemade tartar or curry sauce (GFA 16.00)	14.50
Thai Green Vegetable Curry Packed with fresh vegetables served with fluffy white rice (Vegan / GF)	10.50
Crispy Chicken, Bacon and Avocado Salad sun dried tomato, mixed summer leaves, toasted pine nuts, homemade English cider, mustard and honey dressing. It's our best seller!	12.50
Chargrilled 8oz Ribeye Steak Double cooked chips, Café De Paris butter, grilled garnish, and watercress (GF)	21.50
Monkfish Bites It's one of our favourite fish dishes, large pieces in beer batter, chips and side salad	14.95
Peri Peri Chicken Burger Double cooked chips, cheddar, roasted bell peppers, rocket, mayo	14.50
Pie Of The Day Your choice of creamy mash or double cooked chips, vegetables, and gravy (GFA/ VA) (Ask your server what today's pie is)	14.00
Summer Greens and Lemon Risotto Spring onions, asparagus, soya beans, garden peas and parmesan	11.95
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)	13.50
Chicken Katsu Curry Free range chicken breast in panko breadcrumbs, curry sauce and rice	12.50
Ham, Egg and Chips Hand carved Wiltshire ham with a fried duck egg and pickled onions	12.50

SIDES

Mixed Leaf Green Salad (Vegan/ GF/ DF)	3.00
Asian Coleslaw (V/ GF)	3.00
Double Cooked Chips (Vegan/ GF)	3.25
Sweet Potato Fries (Vegan/ GF)	3.50

CIABATTAS

Served Tuesday – Friday, midday until 3pm
All served with homemade coleslaw and double cooked chips

Battered Cod Ciabatta Tartare sauce and baby gem lettuce	9.50
Bacon and Cheese Melt Baby gem lettuce	9.00
Cheddar Cheese and Salad Baby gem lettuce, tomato and red onion (V)	9.00

THE P L O U G H

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

DESSERTS

Brounut It's a cross between a doughnut and a chocolate brownie (delicious!) with vanilla ice cream (V/ GF)	6.50
Selection of Saffron Walden Ice Creams Salted caramel/ Chocolate/ Vanilla (V)	5.50
Summer Fruits Crumble With a dollop of vanilla ice cream (V / GF)	6.50
Lemon Meringue Cheesecake	6.50
Deconstructed Eton Mess fresh summer fruits, meringue, whipped cream, raspberry coulis	6.50

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
Crispy Buttermilk Chicken Goujons Double Cooked chips and peas	6.50
Thai Green Vegetable Curry Packed with fresh vegetables served with fluffy white rice (Vegan / GF)	6.50

YOUNG DINERS' DESSERTS

Brounut It's a cross between a doughnut and a chocolate brownie (delicious!) with vanilla ice cream (V/ GF)	3.50
Summer Fruits Crumble With vanilla ice cream	3.50
Selection of Saffron Walden Ice Creams Salted caramel/ Chocolate/ Vanilla (V)	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.