

THE P L O U G H

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

STARTERS

Tomato and Mozzarella Salad On a bed of rocket, balsamic vinegar and basil (V/ GF)	6.00
Panko Breaded Squid Served with homemade chilli jam	6.95
Korean Sticky Chicken Wings With spring onions and sesame seeds	6.50
Moules marinière With a white wine and cream sauce served with crusty bread	7.00
Posh Prawn cocktail King prawns on a bed of shredded lettuce with a marie rose sauce (GF)	7.00

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)	11.50
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!	13.50
Chargrilled 8oz Ribeye Steak Double cooked chips, Café De Paris butter, grilled garnish, and watercress (GF)	25.50
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
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)	14.00
Chicken Katsu Curry Free range chicken breast in panko breadcrumbs, curry sauce and rice	13.00
Ham, Egg and Chips Hand carved Wiltshire ham with a fried duck egg	12.50
Moules marinière With a white wine and cream sauce served with crusty bread and skinny fries	14.00

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

Chocolate Brownie With vanilla ice cream (V/ GF)	6.75
Selection of Saffron Walden Ice Creams Salted caramel/ Chocolate/ Vanilla (V)	5.75
Pecan Pie (V)	6.75
White Chocolate and Strawberry Cheesecake (V)	6.75
Honey and Malteser Cheesecake (V)	6.75
Strawberry Mousse (Vegan)	6.75
Popping Chocolate and Raspberry Torte (V)	6.75

YOUNG DINERS' MAINS

Cheeseburger and Double Cooked Chips (1.50 surcharge for gluten free option) (GFA)	6.95
Mini Cod and Chips with Peas (1.50 surcharge for gluten free option) (GFA)	6.95
Crispy Buttermilk Chicken Goujons Double Cooked chips and peas	6.95
Thai Green Vegetable Curry Packed with fresh vegetables served with fluffy white rice (Vegan / GF)	6.95

YOUNG DINERS' DESSERTS

Chocolate Brownie With vanilla ice cream (V/ GF)	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.