

THE
PLOUGH
GREAT CHESTERFORD

STARTERS

Panko Breaded Squid Served with homemade chilli jam	6.95
Olive Tapenade Oven warmed bread (Vegan)	5.50
Tomato and Mozzarella Salad On a bed of rocket, balsamic vinegar and basil (V/ GF)	6.00
Posh Prawn cocktail King prawns on a bed of shredded lettuce with a marie rose sauce (GF)	7.00
Korean Sticky Chicken Wings With spring onions and sesame seeds	6.50

SUNDAY MAINS

Roast Sirloin of Beef Served with roast potatoes, broccoli, carrots, cauliflower cheese and a yorkshire pudding	18.50
Roast Chicken Served with roast potatoes, broccoli, carrots, cauliflower cheese and a yorkshire pudding	16.00
(NB: we serve a whole French trimmed chicken breast cooked to order which takes 20 minutes)	
Mushroom, Tomato, Red Wine & Baby Onions Pie Served with roast potatoes, broccoli, carrots, and cauliflower (Vegan) (Yorkies for non-vegan!)	15.00
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
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
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
Beer Battered Cod and Chips Double cooked chips, choose homemade tartar or curry sauce (GFA 16.00)	14.50

SIDES

Mixed Leaf Green Salad (Vegan/ GF/ DF)	3.00
Double Cooked Chips (Vegan/ GF)	3.75
Sweet Potato Fries (Vegan/ GF)	3.50

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

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.

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

YOUNG DINERS' SUNDAY 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

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