

The Plough



Drinks to Start

"bloody mary"	9.50
200ml prosecco	11.50

Nibbles

treacle bread with butter	2.50
kelmscott pork pigs in blankets	4.25
marinated olives	2.75
quail's eggs with celery salt	4.00

Starters

soup of the day with fresh bread	6.00
twice baked double gloucester cheese soufflé	7.50
salad of figs, blue cheese, walnuts and chicory	8.00
warm beetroot with goats cheese & pine nuts	7.50
duck liver parfait with cranberry sauce and hazelnut & raisin toast	7.00
classic prawn cocktail with melba toast	8.00
deep fried salt & pepper calamari with lime & chilli mayo	7.50

Main Courses

gilthead bream with crushed new potatoes, spinach & lemon caper butter	18.50
flat iron steak with broccoli, chips, roast tomato, & peppercorn sauce	24.50
duck breast with mash potato, broccoli & red wine jus	22.50
partridge with thyme roast new potatoes & cream savoy cabbage	18.50
lamb pie or beef & guinness pie with mash & curly kale	17.50
chicken schnitzel with mash & side salad	15.50

Side Dishes

chips, mash, mixed leaves, curly kale, minted peas, tenderstem broccoli, new potatoes,	3.50
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Bar Menu

the plough ground beef quarter pounder with pancetta, double gloucester cheese and chips	11.50
kelmscott sausages & mash with sage & onion gravy	10.50
ale battered fish & chips with crushed peas & tartare sauce	13.50
bubble & squeak with spinach & fried egg	12.50
cottage pie with red cabbage	15.50
chicken, bacon & leek tart with fries & mixed leaf salad	10.50



desserts

scoop of ice cream (1,2 or 3 scoops available)

» flavours: mint chocolate ripple, vanilla, strawberry, chocolate or honey & ginger 1.50

sundae eton mess 7.00

vanilla ice cream with hot chocolate sauce 6.50

chocolate fondant with mint chocolate ripple ice cream 7.00

raspberry or passionfruit sorbet 6.00

apple, raisin and pear crumble with custard 7.00

sticky toffee and date pudding with vanilla ice cream 7.00

selection of british cheeses 8.50

» cheeses: baron bidot, yorkshire blue & ashlynn goats cheese

Hot Beverages

americano 2.70

cappuccino 2.70

latte 3.00

espresso 2.70

english breakfast 2.70

earl grey 2.70

peppermint 2.70

green tea 2.70

camomile 2.70

A discretionary 12.5% service charge will be added to parties of 6 people or more.
Please speak to a member of staff for all dietary requirements and/or allergens.