

The Plough



Drinks to Start

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| "Bloody Mary" | 9.50 |
| 200ml prosecco | 11.50 |

Nibbles

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| treacle bread with butter | 2.50 |
| quail's eggs with celery salt | 4.00 |
| kelmscott piglets in blankets | 4.25 |
| garlic bread with smoked tomato | 6.00 |

Starters

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| twice baked double gloucester soufflé with dressed mixed leaves | 7.50 |
| salad of figs, blue cheese, toasted walnuts & chicory | 8.00 |
| beetroot with goats cheese with roasted pumpkin seeds and honey | 7.50 |
| homemade soup of the day served with bread & butter | 6.00 |
| feta, watermelon & mint mixed leaf salad | 8.00 |
| ham hock terrine with mixed leaves, toasted brioche & piccalilli | 8.50 |
| salt & pepper calamari with lime & chilli mayo | 8.00 |
| wild mushrooms on toast with a poached egg | 8.50 |
| hot smoked cured salmon with shaved fennel, asparagus & cucumber yogurt | 9.50 |

Main Courses

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| roast chicken breast with sweet potato, slow roasted tomato, spinach & sweetcorn puree | 15.50 |
| fillet of cod with a lemon & caper butter, crushed new potatoes & samphire | 19.00 |
| grilled vegetable burger with halloumi, basil oil & fries | 14.50 |
| beef and guinness pie with mashed potato and curly kale | 17.50 |
| grilled pork chop with sautéed green beans, mash potato & garlic butter | 18.00 |
| 8oz sirloin steak with beef tomato, chunky fries & diane sauce | 25.00 |

Pub classics

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| the plough ground beef quarter pounder with smoked bacon, double gloucester cheese and fries | 11.50 |
| ale battered haddock & fries with crushed peas and tartare sauce | 13.50 |
| cold cut baked ham, fried eggs & fries | 11.50 |
| cottage pie with minted peas | 14.50 |
| kelmscott sausages & mash with onion gravy & peas | 11.50 |
| breaded plaice goujons with tartare sauce & fries | 14.50 |

Sandwiches (available lunchtime only)

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| smoked tomato chutney & double gloucester cheese with fries | 8.95 |
| prawn, avocado & cucumber in a marie rose sauce with fries | 10.95 |
| ham, tomato, gem lettuce & piccalilli | 9.95 |

Side Dishes

fries, chunky chips, mashed potato, new potatoes, mixed leaf salad, steamed broccoli, spinach, minted peas, curly kale, sautéed garlic green beans



Desserts

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

» flavours: chocolate, vanilla, mint chocolate ripple or strawberry 1.50

sundae eton mess 7.00

chocolate & orange mousse with cream and shortbread 7.00

raspberry or mango sorbet with a brandy snap 6.00

sticky toffee pudding with vanilla ice cream 7.00

lemon posset with berry compote & biscotti biscuits 8.00

selection of british cheeses 8.50

» cheeses: baron bidot, yorkshire blue & cerney ash

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. All dishes over £20.00 are subject to a £5.00 surcharge if dining on a "dinner, bed & breakfast" rate such as the Secret Escapes Deal.