

The Plough at Kelmscott

Nibbles

House Bread with Butter	3
Garlic Bread & Smoked Tomato	5
Hummus & Toasted Flatbread	4
Warm Sausage Roll with Salad	4
Honey & Mustard Sausages	4
Crispy Whitebait & Marie Rose Sauce	4
Quails Eggs with Celery Salt	4

Starters

Mushroom Soup	6
Garlic Woodland Mushrooms on Toasted Brioche with Fried Egg	8
Deep Fried Squid with Lime Sea Salt, Szechuan Pepper & Coriander Mayo	9
Pressed Ham Hock Terrine with Piccalilli Puree, Fermented Turnip & Watercress	8
Twice Baked Double Gloucester Soufflé with Salad	8
Smoked Salmon, Potato & Lemon Pave, Sour Cream & Crispy Capers	9

Mains

12 Hour Slow Cooked Pork Belly with Bubble & Squeak, Spring Greens, Apple Sauce & Pork Puff	19
Fillet of Sea Bream with Tenderstem Broccoli & Seaweed Butter Gnocchi, Almonds & Chilli	18
Stuffed & Roasted Aubergine with Tomato, Sumac, Roasted Garlic & Charred Baby Gem	14
Roasted Short Rib of Beef with Mash Potato, Caraway Carrot, Buttered Greens & Horseradish	20
Chicken Breast with Smoked Bacon & Thyme Potato Rosti, Cauliflower Puree & Cavolo Nero	16
Beer Battered Haddock with Chunky Chips, Smashed Peas & Tartare Sauce	14
Pie of the Day with Buttered Greens, Mash Potato & Gravy	15
Honey Glazed Gammon Ham with Fried Egg, Piccalilli & Chunky Chips	14
8oz Beefsteak Burger with Cheese, Smoked Bacon Mayo & Fries	14
8oz Flat Iron Steak with Field Mushroom, Roasted Tomato & Chunky Chips	22
Add Peppercorn Sauce, Béarnaise Sauce or Café de Paris Butter	2

Sandwiches (Available Lunch-Time Only)

BLT	9
Smoked Salmon & Cream Cheese	9
Ham & Cheese with Smoked Tomato Chutney	8
Chicken, Avocado, Rocket & Pesto	9
Hummus, Tomato & Baby Gem	7

All available on homemade white or treacle bread & served with fries

Sides

Fries, Chunky Chips, Mixed Leaf Salad, Minted Peas, Greens, New Potato's, Green Beans, Broccoli 4

Desserts

2 Scoops of Ice Cream	3
Flavours – Vanilla, Chocolate, Mint chocolate or Strawberry	
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream	8
Profiteroles with Chantilly Cream & Chocolate Sauce	8
Eton Mess Sundae	8
Rhubarb & Apple Crumble with Custard & Vanilla Ice Cream	8
Dark Chocolate Brownie with Chocolate Ice Cream & Chocolate Sauce	8
The Plough Cheeseboard with Biscuits, Pickled Grapes & Chutney	8
Lemon Posset, Berries, Lemon Thyme & Fennel Seed Shortbread	8

Hot Beverages

English Breakfast Tea	3
Earl Grey	3
Peppermint	3
Green Tea	3
Camomile	3
Red Berry	3
Americano	3
Cappuccino	3
Latte	3
Espresso	2
Hot Chocolate	3

A discretionary 10% 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