

# THE PLOUGH, KELMSCOTT

## SUNDAY ROAST

### SMALL PLATES

- Pork crackling, apple sauce 5
- Padron peppers (vg,gf) 5
- Seasonal soup, treacle bread (vga,gfa) 7
- Devilled whitebait (gf) 7
- Fishcake, lime & dill yoghurt dressing 8
- Wild mushrooms on toast, cured yolk & sunflower seeds (v) 9
- Roast beetroot, goat's cheese, candied walnuts & crispy sage (v,gf) 9
- Double Gloucester cheese souffle, mixed salad 11

Or to share

Baked camembert, red onion chutney & chilli honey 15

### THE ROASTS

with roast potatoes, kale, carrots, parsnips, Yorkshire puddings & gravy

- Pork belly, Bramley apple sauce 20
- Confit duck, cranberry sauce 20
- Beef rump, grated horseradish 22

Or

- Mushroom, chestnut & thyme pithivier (v) 18
- Local ale battered haddock, fat chips, minted pea puree & tartare sauce (gfa) 17

### SIDES

(All side dishes £3.5 each)

- Cauliflower cheese
- Garlic & sage buttered greens
- Honey & fennel carrots

### DESSERTS

- Chocolate brownie, vanilla ice-cream (gf) 7
- Plum crumble, custard 7
- Sticky toffee pudding 7
- Passionfruit cheesecake 8
- Cheeseboard 15

V = Vegetarian VA = Vegetarian Available VG = Vegan GF = Gluten Free GFA = Gluten Free Option Available \*Please let a member of the team know upon ordering if you have any dietary requirements or allergies\*

A discretionary service charge of 10% will be added to groups of 6 or more.

Ice-creams & sorbets (vga,gfa) 2.5 a scoop

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