

The Plough Inn

Kelmscott

SUNDAY

SNACKS

Olives <i>ve</i>	4
Plough bread & butter <i>gfa</i>	5
1/2 dozen quail eggs, celery salt <i>gf</i>	6
Sausage roll, Oxford sauce	6
Friggitelli peppers <i>ve</i>	7
Salt & pepper squid, lemon mayo	8

STARTERS

Seasonal soup, bread & butter <i>v</i>	9
Heritage tomato & confit garlic bruschetta <i>ve</i>	9
Chicken liver paté, grilled bread, pickles <i>gfa</i>	10
Quinoa & summer vegetable salad <i>ve</i>	10/17
Smoked chicken & pancetta caesar salad <i>gfa</i>	11/18
Prawn & avocado cocktail, melba toast <i>gfa</i>	12
Double Gloucester cheese soufflé <i>v</i>	12

ROASTS

Mushroom pithivier <i>v/vga</i>	20
Chicken supreme	20
Pork belly, apple sauce	22
Beef rump, horseradish cream	25

All served with roast potatoes, seasonal greens, cauliflower cheese, gravy & Yorkshire puddings

MAINS

Tagliatelle, confit tomato, basil, parmesan <i>v/vga</i>	17
Battered haddock, chips, minty peas, curried tartare sauce	19
Single/double patty cheeseburger, fries	16/20

PUDDINGS

Strawberries & cream or raspberry sorbet <i>ve</i>	8
Chocolate brownie, salted caramel ice cream <i>gf</i>	9
Lemon tart	9
Sticky toffee pudding, vanilla ice cream	9
Local cheese, crackers, quince, grapes <i>gfa</i>	10
Marshfield sorbet & ice cream <i>gf/vga</i>	3 / scoop
(ask for flavours)	

Please ask one of the team should you have any allergies or dietary requirements