

The Plough Inn

Kelmscott

SNACKS

Olives <i>ve</i>	4
Plough treacle bread & butter <i>gfa</i>	5
1/2 dozen quail eggs, celery salt <i>gf</i>	6
Friggitelli peppers <i>ve</i>	6
Salt & pepper squid, lemon mayo	7
Scotch egg, Oxford sauce	9

STARTERS

Seasonal soup, bread & butter <i>ve</i>	9
Goat cheese & caramelised red onion tart <i>v</i>	10/17
Chicken liver paté, grilled bread, pickles	10
Chicory, Oxford blue, fig & walnut salad <i>gf/vga</i>	11/18
Potted shrimp, cornichons, melba toast <i>gfa</i>	12
Double Gloucester cheese soufflé <i>v</i>	12

MAINS

Pumpkin & wild mushroom risotto, parmesan <i>gf/vga</i>	18
Fishcakes, hollandaise, spinach, poached egg	12/19
Battered haddock, chips, minty peas, tartare sauce <i>gf</i>	19
Single/double patty cheeseburger, fries	16/20
Smoked cheddar, leek & potato pithivier, mash, onion gravy <i>v</i>	20
Chicken escalope, fries, lemon caper butter, rocket	20
Cottage pie, buttered cabbage, peas & shallot	20
Steak frites, café de Paris butter <i>gf</i>	24
Trout fillet, new potatoes, buttered cabbage, peas & shallot, hollandaise <i>gf</i>	24

SIDES

Fries chips <i>ve</i>	5
Mash <i>v</i>	5
Buttered cabbage, peas & shallot <i>vga</i>	5
Rocket & chicory salad <i>ve</i>	5

PUDDINGS

Poached figs, mascarpone cream <i>dfa</i>	9
Apple & blackberry crumble, custard	9
Sticky toffee pudding, vanilla ice cream	9
Chocolate brownie, salted caramel ice cream <i>gf</i>	10
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