

# 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
Pigs in blankets	6
Pumpkin arancini <i>v</i>	7
Salt & pepper squid, lemon mayo	7
Scotch egg, Oxford sauce	9

### STARTERS

Seasonal soup, bread & butter <i>v</i>	9
Goat cheese & caramelised red onion tart <i>v</i>	10/17
Chicken liver paté, grilled bread, pickles <i>gfa</i>	10
Chicory, Oxford blue, fig & walnut salad <i>gf</i>	11/18
Potted shrimp, cornichons, melba toast <i>gfa</i>	12
Double Gloucester cheese soufflé <i>v</i>	12
Baked camembert, grilled bread, pickles (for 2) <i>v</i>	18

### 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
Chestnut & thyme stuffing pithivier, mash, seasonal greens <i>vga</i>	20
Turkey escalope, mash, red cabbage	20
Pie of the day, mash, gravy	20
Steak frites, café de Paris butter <i>gf</i>	24
Scallop & bream bouillabaisse, saffron potatoes, samphire <i>gf</i>	26

### SIDES

Fries   chips <i>ve</i>	5
Mash <i>v</i>	5
Buttered seasonal greens <i>vga</i>	5
Red cabbage <i>ve</i>	5

### PUDDINGS

Spiced poached pear, almond custard <i>ve/gf</i>	9
Sticky toffee pudding, vanilla ice cream	9
Apple & cranberry crumble, custard	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> (ask for flavours)	3 / scoop

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