

The Plough Inn

Kelmscott

SUNDAY

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

ROASTS

Wild mushroom & pumpkin wellington <i>v/vga</i>	20
Skin-on chicken breast	20
Pork belly, apple sauce	22
Beef rump, horseradish cream	25
All served with roast potatoes, seasonal greens, cauliflower cheese, gravy & Yorkshire puddings	

MAINS

Battered haddock, chips, minty peas, tartare sauce	19
Single/double patty cheeseburger, fries	16/20

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