# The Plough Inn

## Kelmscott

Glass of Ridgeview English sparkling 13 | Negroni 11 | Paloma 10

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|---|---|---|
| STARTERS | Parsnip & chestnut soup, honey crème fraiche, crusty bread | 8 |
| | Baked Somerset brie, cranberry, walnut, sourdough | 8 |
| | Roasted squash, vegan feta, toasted pumpkin seeds, mixed leaves | 9 |
| | Smoked salmon mousse, dill, orange, pickled fennel | 9 |
| | Prawn & avocado cocktail, bloody mary sauce, brown bread | 10 |
| MAINS | Creamed leek and fennel tagliatelle, crispy shallots | 18 |
| | Sausage & champ mash, gravy, crispy shallots | 18 |
| | Lentil, mushroom & celeriac cottage pie, seasonal greens | 19 |
| | Battered haddock, chips, garden peas, tartare | 19 |
| | Double patty cheeseburger, fries | 19 |
| | Beef & ale pie, mash, seasonal greens, gravy | 20 |
| | Steak Frites, Café de Paris butter | 24 |
| | Market fish of the day - ask your server | mp |
| | Venison loin, parmentier potatoes, root veg, Cumberland sauce | 28 |
| SIDES | Chips \| Fries \| Mashed potato | 5 |
| | Buttered seasonal greens | 5 |
| | Roasted root vegetables | 5 |
| | Oven baked cheesy leeks | 5 |
| PUDDINGS | Apple & blackberry oat crumble, custard | 9 |
| | St Clements posset, ginger shortbread | 9 |
| | Chocolate brownie, chocolate sauce, vanilla ice cream | 10 |
| | Sticky toffee pudding, caramel sauce, vanilla ice cream | 11 |
| | 3/5 cheese plate, crackers, grapes, quince jelly | 12/18 |
| | Ice creams & sorbets | 3 per scoop |

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