The Plough Inn

Kelmscott

SNACKS STARTERS

Marinated olives	5	Soup of the day	9
Treacle bread & pub butter	5	Smoked trout paté, pickled cucumber, sourdous	gh 9
Beef shin croquettes, horseradish	7	Truffled mushrooms, sourdough, parmesan	10
Scotch egg, mustard mayo	8	Fishcake, spinach, poached egg, tartare	11/17
Buttermilk chicken, garlic mayo	9	Double Glaucester cheese soufflé	12

To share:

Marinated olives, treacle bread, beef shin croquettes, scotch egg, smoked trout paté, buttermilk chicken 24

MAINS

Beetroot tarte tatin, rocket, goats curd	18
Satay sweet potato & lentil curry, basmati rice, flatbread	19
Battered haddock, chips, crushed peas, tartare	19
Double patty cheeseburger, fries	19
Chicken Milanese, fries, lemon butter	21
Bacon chop, fried egg, piccalilli, chips	22
Steak frites, Café de Paris butter	23
Herb crusted hake, chorizo & butterbean cassoulet	24
Game pie, celeriac mash, braised heritage carrots, gravy	24

SIDES PUDDINGS

Sauces: Peppercorn blue cheese	3	Champagne poached pear, lemon sorbet	8
Rocket, tomato & parmesan salad	5	Chocolate brownie, honeycomb ice crean	n 9
Braised heritage carrots, honey	5	Rhubarb & white chocolate cheesecake	9
Fries Chips	5	Sticky toffee pudding, vanilla ice cream	10
Buttered seasonal vegetables	5	Ice cream & sorbet	3 / scoop