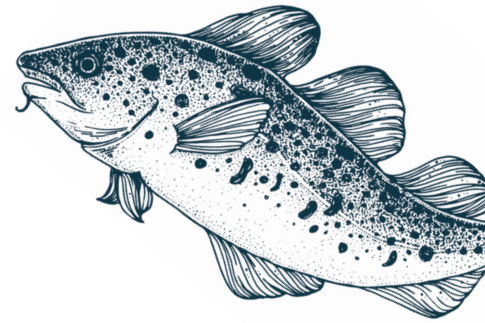


THE PLOUGH INN



SHARING BOARDS

BAKED ORGANIC COTSWOLD BRIE £25

Cherry Tomatoes, Tomato Chutney, Toasted Sourdough (v) (d/sd/g)

RAREBRED BOARD £33

Fillet Steak Tartare & Dripping Toast, Meatballs in Red Wine Gravy, English Chorizo, Smoked Chicken & Duck Terrine, Wagyu Beef Salami (c/e/g)

VEGETABLE BOARD £24

Hummus & Crudites, Feta & Pickled Red Onion Focaccia, Marinated Olives, Corn On The Cob, Breaded Mushroom Bites (v) (d/g/ss/sd/e)

GLUTEN FREE BOARD £27

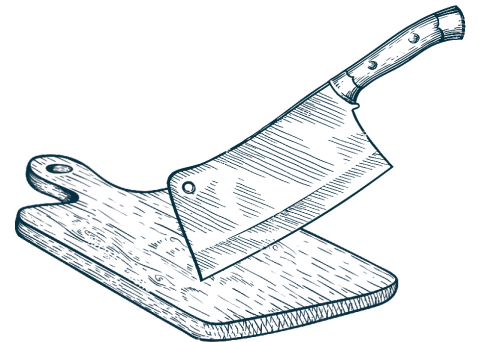
Chargrilled Tenderstem Broccoli & Bearnaise, Dressed Courgette Ribbons & Tomato Chutney, Wagyu Beef Croquettes & Balsamic Glaze, Smoked Salmon Mousse, On Toast, Baked Sweet Potato Wedges (c/e/d/sd)

VEGAN BOARD £22

Spinach & Mushroom Puff Pastry Parcels, Tomato & Garlic Bruschetta, King Oyster Mushrooms & Salsa Verde, Beetroot & Smoked Almond Salad, Courgettes Tempura & Avocado Mush (vg/g/c/sd)

DESSERT BOARD £20

Triple Chocolate Brownie (d/g/e)
Vanilla Custard & Seasonal Fruit Tartelette (d/g/e)



Before ordering, please speak to our staff if you have a food allergy or intolerance. Whilst we take every precaution, please beware, the consumption of under cooked burgers may present a health risk.

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT. Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d)
Molluscs (mol) Mustard (m) Nuts (n) Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)