

THE
PLOUGH
INN
Alvescot
01993 684874

Evening Menu

Starters

Warm Focaccia, Cotswold Oil & Balsamic Vinegar (v,ve)	5
Garlic & Herb Marinated Olives (v,ve,gf)	5.50
Garlic Button Mushrooms on Toasted Focaccia (v,gfo)	8.50
Chicken Liver Pate, Toasted Focaccia , Apple & Fig Chutney	9
Baked Somerset Camembert, Walnuts, Honey & Focaccia (ideal for sharing) (v,gfo)	12
Crispy Calamari, Asian Mayo dip	10
Panko Coated Halloumi Fries, Sweet Chilli (v)	8
Soft Set Pork and Black Pudding Scotch Egg , Dijon Mayo (Friday and Saturday Only)	9

Mains

Chicken & Mushroom Linguine in a Rich Cream & Lemon Sauce	22
Mushroom Linguine in a Rich Cream & Lemon Sauce (v)	17
Double Beef Burger, Monterey Jack Cheese, Onion Marmalade, Fries & Coleslaw (gfo)	20
Add Smoked Bacon £1.50)	
Panko Coated Halloumi Burger, Mushroom, Monterey Jack Cheese, Smashed Avocado, Fries (gfo)	18
Ale Battered Haddock, Chips, Crushed or Garden Peas	19
Oven Baked Cornish Sole in a Brown Butter and Samphire Sauce, Ratte Potatoes	25
10oz Bone in Sirloin, Chips, Onion Rings, Mushrooms, Salad & Peppercorn Sauce (gfo)	29.50
Chicken, Ham & Leek Pie, Buttery Mash & Greens with a Jug of Gravy	21
Wild Mushroom and Truffle Oil Pie, Buttery Mash & Greens with a Jug of Gravy (v)	21
Traditional Ceasar Salad (with Chicken or Bacon or Halloumi - £4 surcharge each) (gfo)	13
Caprese Salad (Tomato, Mozzarella, Fresh Basil) drizzled with Balsamic & Olive Oil (v)	18

Sides

Fries - £3.50 Chips - £4 Jug of Gravy -£1 Garlic Bread - £4 Cheesy Garlic Bread - £5
Portion of Greens - £4 Onion Rings (5) - £5

*If you have any food allergies or dietary requirements please inform a member of staff or ask to see our allergy matrix which corresponds with our menu.
Please be aware that nuts, including peanuts are used and present in our kitchen and public areas. Please advise us if anyone in your group has a nut allergy and please ensure you have a working, in date EpiPen with you. Thank you*

V=Vegetarian gf= Gluten Free gfo=Gluten Free Option Available Ve= Vegan