

THE
PLOUGH
INN
Alvescot
01993 684874

Lunch Menu

Brunch

Available on either White Bloomer or Malted Granary

Cotswold Sausage, Smoked Bacon, Tomato, Portobello Mushroom & Poached Egg (gfo)	14
Grilled Haloumi, Fresh Avocado, Tomato, Portobello Mushroom & Poached Egg (v,gfo)	15
Hash Browns (2) (v)	3

Sandwiches

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Grilled Chicken & Smoked Bacon Club Sandwich, Mixed Leaf Garnish & Fries (gfo)	14
Roasted Portobello Mushroom & Avocado Club Sandwich, Mixed Leaf Garnish & Fries (v,gfo)	13
Rump Steak Sandwich, Onion Marmalade, Mixed Leaf Garnish & Fries (gfo)	14
Brie, Smoked Bacon and Cranberry Crunchy Ciabatta, Fries & Mixed Leaf Garnish (gfo)	13
Battered Cod Goujons, Tartare Sauce, Mixed Leaves & Fries served in a crunchy ciabatta (gfo)	14.50

Mains

Spaghetti Carbonara, Parmesan Shavings & Garlic Bread	20
Double Beef Burger, Monterey Jack Cheese, Onion Marmalade, Fries & Coleslaw (gfo)	19
Halloumi Burger, Mushroom, Monterey Jack Cheese, Onion Marmalade, Fries (v,gfo)	17
Ale Battered Haddock, Crushed or Garden Peas, Chips & Tartare Sauce (gfo)	18
Golden Scampi, Chips, Crushed or Garden Peas (gfo)	17
Thick Cut Wiltshire Ham, Fried Eggs, Chips & Garden Peas (gfo)	14
Steak & Ale Pie, Buttery Mash and Greens with a Jug of Gravy	21
Sausage & Buttery Mash, Greens with a Jug of Gravy	18
Portobello Mushroom Risotto, Slow Roasted Cherry Tomatoes, Pea Shoots(v,gf)	19.75
Traditional Caesar Salad, (with Chicken or Bacon or Halloumi - £4 surcharge each) (gfo)	13

*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.*

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

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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 Sourdough (v)	8.50
Chicken Liver Pate, Toasted Sourdough, Apple & Fig Chutney	9
Baked Somerset Camembert, Walnuts, Honey & Sourdough (ideal for sharing) (v)	12
Crispy Calamari, Asian Mayo dip	10

Mains

Chicken, Chorizo & Prawn Linguine in a rich cream & wine sauce with Parmesan Shavings	22
Double Beef Burger, Monterey Jack Cheese, Onion Marmalade, Fries & Coleslaw (gfo)	19
Halloumi Burger, Mushroom, Monterey Jack Cheese, Onion Marmalade, Fries (gfo)	17
Ale Battered Haddock, Chips, Crushed or Garden Peas	18
10z Bone in Sirloin, Chips, Onion Rings, Mushrooms, Peas & Peppercorn Sauce (gfo)	29.50
Steak & Ale Pie, Buttery Mash & Greens with a Jug of Gravy	21
Portobello Mushroom Risotto, Slow Roasted Cherry Tomatoes, Pea Shoots (v,gf)	19.75
Traditional Ceasar Salad (with Chicken or Bacon or Halloumi - £4 surcharge each) (gfo)	13

Sides

Fries - £3.50 Portion of Greens - £4 Garlic Bread - £4 Onion Rings - £4

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