

# THE PLOUGH

## AT SPARSHOLT

### *While you wait*

Mixed marinated olives with sun blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Halloumi fries with sweet chilli and rocket - v	5.00
Thai chilli nuts - v	3.75

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### *Starters*

Homemade soup of the day with rustic bread - v	6.25
Chicken liver parfait with crostini and plum and apple chutney	7.50
Crayfish tails tossed in a fennel, orange, papaya, coriander mixed leaf salad with a lime and chilli dressing	8.50
Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v	7.50
Gnocchi with wild mushrooms, spinach, hard Italian style vegetarian cheese and finished with truffle oil - v	7.75

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### *To Share*

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Fish Platter - with smoked salmon, prawns, crayfish and a crab dip with avocado, grilled lemon and toasted flatbread	16.50

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### *Mains*

Home-cooked honey glazed ham with free range eggs, slow roasted tomato and chips	13.00 / 8.50
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 8.50
Tagliatelle pasta tossed in a wild mushroom, white wine and cream sauce finished with tarragon and hard Italian style vegetarian cheese - v	12.50 / 7.50
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.50
Salmon and crab fishcakes with saffron sauce served with seasonal vegetables	14.00 / 8.50
Sun-blushed tomato chilli and goat's cheese hash with spinach, basil red onion and peas - v	12.50
6oz beef burger topped with Emmental cheese, crispy bacon, lettuce and tarragon mustard mayonnaise on a toasted brioche bun with onion rings, summer slaw and chips	13.00
Sea bass fillet baked with a herb citrus butter on roasted Mediterranean vegetable Provençal	17.50 / 8.75
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg - v	11.00 / 8.50
<i>Add free range grilled chicken breast and crispy pancetta for an extra 4.50</i>	
Walter Rose handmade butcher's sausages on creamy mashed potato, onion gravy and seasonal greens - please ask for today's flavours	13.00 / 8.50
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	16.50
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	22.00

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## Sides

Beer battered onion rings	3.50	Seasonal vegetables - v	3.50
Rustic garlic bread - v	3.75	House salad - v	3.50
Rustic garlic bread with cheese - v	4.75	Chips - v	3.50

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## Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Wiltshire ham and Cheddar cheese with pickle	7.50
Brie, bacon and cranberry	7.95
Our own fish fingers with gem lettuce and tartare sauce	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.95
Flame grilled red pepper and halloumi with pesto - v	7.50
Smoked salmon, cream cheese and cucumber	7.95

Add in a few chips for only 2.00

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## Puddings

All puddings 6.75

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
Rhubarb crème brûlée, pistachio shortbread and poached rhubarb - v
Baked vanilla cheesecake with berry compote - v
Seasonal fruit crumble with a crunchy oat topping with custard
Chocolate and pistachio brandy truffle torte with sour cherry compote - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.25
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## Hot Drinks

Americano	3.25	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.50	Specialty tea	2.75
Double espresso	3.00		

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**Seasonal daily specials are always available ask us for more details**

### Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.