

THE PLOUGH

AT SPARSHOLT

While you wait

Thai chilli nuts - v	3.75
Crispy pork scratchings with apple sauce	4.50
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

Starters

Homemade soup of the day with rustic bread - v	6.25
Garlic mushrooms in a creamy white wine and tarragon sauce on toasted bread - v	7.50
Roast pigeon breast, shallots and celeriac with pickled red cabbage with crab apple jelly	8.95
Smoked salmon and prawn timbale with a lemon dressing	8.95
Lamb kidneys with smoked bacon, mushrooms and madeira sauce served in a pastry case	8.95 / 13.95
Goat's cheese soufflé, rocket and pine nut salad - v	7.25 / 12.95
Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00

Mains

Pan-fried lamb's liver, crispy bacon, creamy mashed potato, seasonal vegetables and onion gravy	12.95
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
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 8.50
Hake with crushed new potatoes, buttered leeks with a dill and lemon cream	17.95
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.00
Thai green chicken curry served with basmati rice	13.50
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.50
Pan-seared duck breast, port, cherry and thyme sauce, with dauphinoise potatoes and roasted root vegetables	18.50
Pan-fried king scallop, confit pork belly, bramley apple puree, parsnip crisps and black pudding crumb served with sauté potatoes and buttered green beans	18.95
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	22.00
<i>Add garlic butter, peppercorn or Stilton sauce for 2.00</i>	

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. (vg) = vegan 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 - v	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

Sandwiches

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

Free-range soft boiled egg, pea shoots and mayonnaise - v	7.50
Wiltshire ham and Cheddar cheese with pickle	7.50
Brie, bacon and cranberry	8.00
Our own fish fingers with gem lettuce and tartare sauce	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	8.00
Smoked salmon, cream cheese and cucumber	8.00

Puddings

All puddings 6.75

Chocolate and pistachio brandy truffle torte with sour cherry compote - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
Seasonal fruit crumble with a crunchy oat topping with custard - 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		

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.