

The Foraging Chef at The Plough Shepreth

Kitchen open Friday & Saturday: 5.30pm to 8.30pm, Sunday: 11.00pm to 5.00pm



Menu – Saturday night with The King’s Harvest

Band on the terrace stage 7:30pm – 9:30pm

Wild hedgerow board (vegan) spicy hawthorn hummus, hop-pickled onions, gherkins, Ivan’s chai ‘ricotta’, wild seed sauerkraut, crab apple jelly, marjoram & garlic focaccia, cultured butter	£14.00
Hog and game board pork and alexanders scotch egg, Baron Bigod brie, hake prosciutto, hop-pickled onions, wild seed sauerkraut, crab apple jelly, marjoram & garlic focaccia,	£14.00
English three-cheese board (v) Baron Bigod brie, Norfolk Dapple, Binham Blue hop-pickled onions, wild seed sauerkraut, crab apple jelly, marjoram & garlic focaccia, cultured butter	£14.00
Hong Kong style partridge crispy partridge balls, spicy rosehip & fermented tomato sauce, cauli leaf & sea lettuce kimchi rice	£14.00
Hong Kong style cauliflower crispy cauliflower florets, spicy rosehip & fermented tomato sauce, cauli leaf & sea lettuce kimchi rice	£14.00

The Foraging Chef’s Dirty Fries with wild hops seasoning

a serious bowl of crispy fries with some very naughty toppings

Texan beef brisket texan-style beef brisket, hawthorn “Tabasco”, wild seed sauerkraut, topped with burger cheese	£13.50
Southern-fried haloumi (v) magnolia ketchup, red cabbage kraut, ketjap manis cured yolk	£10.50
Glazed cauliflower Rose & hogweed seed harissa glazed cauliflower, fermented spring onion, lemon balm & nettle oil	£11.50

Dirty Dessert Doughnuts

what can we say...a bowl of our freshly made donuts with the naughtiest of toppings

Lemon meringue (v) lemon meringue pie, alexanders pollen, fermented blackberries	£6.50
Chocolate sponge (v) smoky chocolate sponge, cocoa & mugwort sauce, chocolate & pine bud aero	£6.50
Pear & fennel (v) pear in wild fennel syrup, walnut crumble, cream, fermented sea buckthorn & wild fennel sauce	£6.50

All our food is prepared here in our own kitchen. We forage locally for wild ingredients, herbs and spices. We cure our own meat and fish. We do our own preserving and pickling. We bake all our own bread, cakes and pastries. We work closely with our butcher, fishmonger and grocer all of whom are local and supply us daily with the freshest, responsibly sourced ingredients of the highest quality.

Chef Steve Thompson’s career-long passion for wild food is the perfect fit for The Plough’s continuing quest for the interesting, the unusual and the fabulous! His skill and flair in combining unusual ingredients and flavours has earned him an enviable reputation and he is followed by some of the top chefs in the UK. We are on a mission.....

Watch this space.....

****Please talk to our staff if you have any food allergies or special requirements - we will do our very best to accommodate your needs****

The Plough Shepreth

Please help us help you stay as safe as possible



- Please wear your mask at all times when moving around the pub and garden. Masks may be removed whilst you are seated at your table unless you are not very beautiful, in which case they should remain in place.
- Tables may have a maximum of six people. Service is at your table only so please do not approach the bar. It is wired directly to the mains.
- We operate a one-way system around the pub. Please follow the arrows on the floor and travel clockwise around the pub. Do not pass go and do not collect £200. We appreciate that going to or returning from the toilets involves a fairly lengthy stroll but think of your steps count!
- We will try very hard to keep your glasses filled. However, if we've missed you or you can't catch the eye of one of us, or we are just generally being a bit useless, please send a text to the bar phone with your table number and whether you are thirsty or hungry. We'll be by your side as soon as we can!

EMERGENCY BEER NUMBER

07542 306571

- Toilets are accessed via the terrace. Only one person may use each toilet at any one time, but the accessible toilet is also in use. Please change the 'vacant/engaged' sign on entry/exit and sanitise your hands on the way in/out. If engaged, please queue with social distancing outside on the terrace. You never knew taking a pee was this complicated, did you?
- Smoking is only permitted in the signed areas in the garden. Smoking is not permitted anywhere else in the garden, marquees, or on the terrace. It's really bad for you anyway.
- All purchases will be added to your table bill and can be settled upon departure. Please request your bill at your table (or text the emergency beer number with "your table number & "bill please") and a card machine will be brought to you. Your bill can be split in any way required to save any arguments about who ordered the doughnuts etc.. We accept card payments only and prefer contactless or mobile phone payments if possible. Don't even think about doing a runner – we have your phone number and we have guns.

We record contact details of your table leader upon entry and it is this person's responsibility to ensure they have full contact data for every member of their party. All data held will be destroyed after 28 days and no information will be used by The Plough or any other party to contact you for any other purpose other than as may be required by the Track & Trace system.

Please note that on live music nights a £5.00 per person charge will be added to your bill for tables in the garden and marquees. This charge is paid directly to the musicians performing and no deduction is made by The Plough. This charge can be removed without question should you wish, but we would urge you to support our musicians if you are able to. You may of course, add more if you would like to.

Pints On Draught

Bishop Nick Brewery – 1555 4.3% a.b.v. no nonsense, full-bodied, amber ale from Braintree's old Ridleys brewery, now in the safe hands of Bishop Nick	£4.30
Amstel Lager 4.1% a.b.v. pilsner-based lager of Dutch origin	£4.40
Bierra Moretti 4.6% a.b.v. high quality Italian, traditionally brewed bier	£5.00
Guinness 4.2% a.b.v. traditional Irish stout	£4.90
Brewboard Ripchord 4.3% a.b.v. craft session pale	£5.20
Brewboard Bambino 5.1% a.b.v. craft American-style pale ale	£5.50
Weston's Stowford Press Cider 4.5% a.b.v. refreshing, medium-dry sparkling cider	£4.20