

The Foraging Chef at The Plough Shepreth

Kitchen open and takeaways available:

Friday & Saturday: 5.30pm to 8.30pm

Sunday: 11.00pm to 5.00pm



Sunday Brunch with Rich Young & Ted Koehurst

Band on The Terrace Stage 1:30pm-3:30pm

Cup and pastry	£6.50
Americana coffee or English breakfast tea with: chamomile tea cake, or angelica seed iced cinnamon roll, or white chocolate & fermented blackberry muffin	
Overnight oats	£7.00
wild fennel pickled pear, wild seed granola, honey (v)	
Sourdough fruit pancakes,	£8.00
dandelion marmalade, fermented blackberries (vegan)	
Sourdough bacon pancakes,	£10.00
mugwort streaky bacon, dandelion marmalade, fermented blackberries,	
Eggs (v)	£7.00
two free-range eggs cooked your way on sourdough toast	
Eggs & Bacon	£12.00
mugwort streaky bacon, smashed avocado, poached eggs, sourdough toast	
Smashed avocado (vegan)	£11.00
rose and hogweed seed harissa chickpeas, smashed avocado, Ivan's chai ricotta, sourdough toast	
Cured salmon	£13.00
rosehip cured salmon, smashed avocado, poached eggs, sourdough toast	
Build-a-brunch	£12.00
tea or coffee, sourdough toast and any six items...	
two eggs, cooked your way (v)	
lentil and wild herb vegan sausage (vegan)	
Shelford pork sausage	
venison sausage	
fermented, then grilled cherry tomatoes (vegan)	
confit honey fungus (vegan)	
mugwort streaky bacon	
pine cone treacle venison back bacon	
wild fennel baked beans (vegan)	
black pudding	
alexanders hash brown (vegan)	
smashed avocado (vegan)	
rose and hogweed harissa chickpeas (vegan)	
	(additional items £2.00 each)
Hong Kong style partridge	£14.00
crispy partridge balls, spicy rosehip & fermented tomato sauce, cauli leaf & sea lettuce kimchi rice	
Hong Kong style cauliflower	£14.00
crispy cauliflower florets, spicy rosehip & fermented tomato sauce, cauli leaf & sea lettuce kimchi rice	
Wild hedgerow board (vegan)	£14.00
spicy hawthorn hummus, hop-pickled onions, gherkins, Ivan's chai 'ricotta', wild seed sauerkraut, crab apple jelly, marjoram & garlic focaccia	
Hog and game board	£14.00
pork and alexanders scotch egg, Baron Bigod brie, hake prosciutto, hop-pickled onions, wild seed sauerkraut, crab apple jelly, marjoram & garlic focaccia, cultured butter	
English three-cheese board (v)	£14.00
Baron Bigod brie, Norfolk Dapple, Binham Blue hop-pickled onions, wild seed sauerkraut, crab apple jelly, marjoram & garlic focaccia, cultured butter	

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