# Plough <br> on the hill 

Dairy Free Sunday Menu

## Served 12pm to 8pm every Sunday

## Sharing Starters and Nibbles

Marinated olives $£ 4$ ( vg )
Gluten free bread, extra virgin olive oil and balsamic vinegar $£ 5$ (vg)


#### Abstract

Starters Quinoa chilli served with smashed avocado and a coriander and lime dressing $£ 8$ (vg) Today’s scotch egg served with piccalilli $£ 8$ (check flavour) Today’s soup $£ 7$ (usually vegan, but please check today’s flavour)


## Roasts

Roasted sirloin of beef $£ 21$ (served pink)
Roast shoulder of lamb $£ 21$
Roast shoulder of pork, sage, onion and sausage meat stuffing, crackling £20
Roast chicken breast $£ 18$
Lentil \& vegetable roasted loaf $£ 16$ (v or vegan with changes)
All roasts are served with roast potatoes, maple glazed carrots and gravy with sharing side of seasonal vegetables (Yorkshire pudding and cauliflower cheese are not dairy free)

## Mains

Wiltshire maple roasted ham, fried eggs, hand cut chips, garden peas and baby leaf salad $£ 15$
Sweet potato \& sage risotto $£ 16$ (vg) Add chicken $£ 4$ or king prawns $£ 5$ (Ask for no blue cheese)
Today’s fresh fish in beer batter with hand cut chips, homemade tartare sauce and mushy peas $£ 16$
$60 z$ prime steak burger, smoked applewood cheddar, baby gem, tomato and gherkin, served with tomato relish and fries $£ 15$ Please ask for no cheese and a vegan bun - would you like bacon instead of cheese?

Curried cauliflower and lentil burger, baby gem, tomato and gherkin served with vegan aioli and fries $£ 14$ (vg) no dairy free and gluten free bun option available. Please ask for vegan bun

## Sides

> Fries $£ 4$ (vg)
> Hand cut chips $£ 4(\mathrm{vg})$
> Green vegetables $£ 4.50$ (vg)
> Dressed house salad $£ 5(\mathrm{vg}$ )
> Toasted garlic ciabatta $£ 5$ (vg)
> Curry sauce $£ 3.50$ (vg)

## Kids and lighter bites

Roasted sirloin of beef $£ 11$ (served pink)
Roast shoulder of lamb $£ 11$
Roast shoulder of pork, sage, onion and sausage meat stuffing, crackling $£ 10$
Roast chicken breast $£ 9$
Lentil \& vegetable roasted loaf $£ 8$ (v or vegan with changes)
All roasts are served with roast potatoes, maple glazed carrots and gravy with sharing side of seasonal vegetables (Yorkshire pudding and cauliflower cheese are not dairy free)

Wiltshire maple roasted ham, fried egg, baked beans and fries $£ 9$
Sausage and fries with peas and gravy $£ 9$
Battered fish and fries with homemade mushy peas $£ 9$
Beef burger, fries and salad $£ 9$ Please ask for no cheese and vegan bun - would you like bacon instead of cheese?
30 minute sirloin steak, peas and fries $£ 10$

## Desserts

Vegan brownie and Purbeck vegan ice cream $£ 7.50$ (vg)
Vegan passionfruit posset with seeded granola $£ 7.50$ (vg)
Selections of sorbets and Purbeck vegan ice creams $£ 2.50$ per scoop (vg)
Sorbets - Lemon or raspberry
Ice creams - Vegan vanilla bean, vegan rhubarb and rosehip, vegan chocolate and raspberry
Affogato with Purbeck vegan vanilla bean ice cream and Lotus Biscoff $£ 5.50$ (vg)
Why not add a liqueur with your affogato?

## Kids desserts

Vegan brownie and Purbeck vegan ice cream $£ 4$ (vg)
Selections of sorbets and Purbeck vegan ice creams $£ 2.50$ per scoop (vg)
Sorbets - Lemon or raspberry
Ice creams - Vegan vanilla bean, vegan rhubarb and rosehip, vegan chocolate and raspberry

