

the

Plough

on the hill

Served 12pm-8pm every Sunday

Please ask a member of staff if you require a gluten free or dairy free menu

Sharing Starters and Nibbles

Marinated olives £4 (vg)

Homemade bread, extra virgin olive oil and balsamic vinegar £5 (vg)

Whole baked honey and rosemary Camembert, toasted homemade bread, onion marmalade £16 (v)

Starters

Smoked mackerel pate, horseradish sauce and homemade bread £9

Quinoa chilli served with smashed avocado and a coriander and lime dressing £8 (vg)

Wiltshire ham and cheddar croquettes, honey and wholegrain mustard mayonnaise and watercress salad £9

Today's scotch egg served with homemade piccalilli £8

Today's soup served with warmed homemade bread £7 (usually vegan, but please check today's board)

Roasts

Roasted sirloin of beef £21 (*Served pink*)

Roasted shoulder of lamb £21

Roasted shoulder of pork, crackling and sage, onion and sausage meat stuffing £20

Roast chicken breast with sage, onion and sausage meat stuffing, gravy £18

Lentil & vegetable roasted loaf, red wine gravy £16 (v or vegan with changes)

All roasts are served with roast potatoes, maple glazed carrots, Yorkshire pudding and gravy with sharing sides of cauliflower cheese and seasonal vegetables

Mains

Wiltshire maple roasted ham, fried free-range eggs, hand cut chips, garden peas and baby leaf salad £15

Today's fresh fish in beer batter with hand cut chips, homemade tartare sauce and mushy peas £16

Sweet potato, sage and blue cheese risotto £16 (v) *Add chicken £4 or king prawns £5*

6oz prime steak burger, smoked applewood cheddar, toasted brioche bun, baby gem, tomato and gherkin, served with tomato relish and fries £15

Add smoked bacon £1.50

Curried cauliflower and lentil burger, toasted brioche bun, baby gem, tomato and gherkin served with vegan aioli and fries £14 (v or vg with change of bun)

Sides

- Fries £4 (vg)
- Cheesy fries £5 (v)
- Hand cut chips £4 (vg)
- Cheesy hand cut chips £5 (vg)
- Buttered mash £4.50 (v)
- Green vegetables £4.50 (vg)
- Dressed house salad £5 (vg)
- Macaroni cheese £5 (v)
- Toasted garlic ciabatta £5 (vg)
- Toasted garlic and cheese ciabatta £7 (v)
- Curry sauce £3.50 (vg)
- Peppercorn sauce £3.50 (v)
- Blue cheese sauce £3.50 (v)

Kids and lighter bites

- Roasted sirloin of beef £11 (*Served pink*)
- Roasted shoulder of lamb £11
- Roasted shoulder of pork, crackling and sage, onion and sausage meat stuffing £10
- Roast chicken breast with sage, onion and sausage meat stuffing, gravy £9
- Lentil & vegetable roasted loaf, red wine gravy £8 (v or vegan with changes)
- All roasts are served with roast potatoes, maple glazed carrots, Yorkshire pudding and gravy with sharing sides of cauliflower cheese and seasonal vegetables*

- Wiltshire maple roasted ham, fried egg, baked beans and fries £9
- Sausage, mash or fries with peas and gravy £9
- Battered fish and fries with homemade mushy peas £9
- Macaroni cheese £8 (v)
- Cheese burger, fries and salad £9
- Margherita toasted open ciabatta with fries £9 (v)
- 3oz minute sirloin steak, peas and fries £10

FOOD ALLERGY NOTICE. PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYA, PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE ASK A MEMBER OF STAFF FOR ADVICE IF YOU HAVE FOOD ALLERGIES OR INTOLERANCES.