

the

Plough

on the hill

Gluten 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) **Please ask for gluten free bread**

Whole baked honey and rosemary Camembert, onion marmalade £16 (v) **Please ask for gluten free bread**

Starters

Smoked mackerel pate, horseradish sauce £9 **Please ask for gluten free bread**

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

Today's soup £7 (usually vegan, but please check today's flavour) **Please ask for gluten free bread**

Roasts

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

Roast shoulder of lamb £21

Roast shoulder of pork, 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, gravy with sharing sides of cauliflower cheese and seasonal vegetables (Yorkshire pudding and stuffing are not gluten free)

Mains

Wiltshire maple roasted ham, fried 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, baby gem lettuce, tomato and gherkin, served with tomato relish and fries £15 **Please ask for gluten free bun**

Add smoked bacon £1.50

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

Sides

- Fries £4 (vg)
- Cheesy fries £5 (v)
- Hand cut chips £4 (vg)
- Cheesy hand cut chips £5 (v)
- Buttered mash £4.50 (v)
- Green vegetables £4.50 (vg)
- Dressed house salad £5 (vg)
- 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*)
- Roast shoulder of lamb £11
- Roast shoulder of pork, crackling £10
- Roast chicken breast £9

Lentil and vegetable roasted loaf £8 (v or vegan with changes)

*All roasts are served with roast potatoes, maple glazed carrots and gravy with sharing sides of cauliflower cheese and seasonal vegetables (**Yorkshire pudding and stuffing are not gluten free**)*

- 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
- Cheese burger, fries and salad £9 **Please ask for gluten free bun**
- 3oz minute sirloin steak, peas and fries £10

Desserts

- Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream £7.50
- Today's brownie £7.50
- Selections of sorbets and Purbeck ice creams £2.50 per scoop
- Affogato (**no biscoff**) £5.50
- Why not add a liqueur with your affogato?
- Cheese plate, apple, celery, chutney, crackers £12 **Please ask for gluten free crackers**

Kids desserts

- Sticky toffee pudding with butterscotch sauce and vanilla ice cream £4
- Today's brownie £4
- Selections of sorbets and Purbeck ice creams £2.50 per scoop