

the
Plough
on the hill

SUNDAY DAIRY FREE MENU

Served 12pm-8pm every Sunday

Sharing Starters and Nibbles

Marinated olives £5.00 (vg)

Warmed homemade bread, extra virgin olive oil and balsamic vinegar £6 (vg)

Starters

Heritage tomato salad, vegan mozzarella, broad beans, micro basil, aged balsamic dressing £9/£18 (vg)

Spanish Albondigas style meatballs in a rich tomato sauce and toasted bread £11

Today's soup served with warmed homemade bread £8 (usually vegan, but please check today's board)

Roasts

Roasted dry aged sirloin of beef £23 (*Served pink or cooked through*)

Roast shoulder of pork, crackling, sage, onion and sausage meat stuffing £22

Roast shoulder of lamb £22

Roast chicken breast with sage, onion and sausage meat stuffing £20

Beetroot and butternut squash Wellington, red wine gravy £18 (vg)

*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 free-range eggs, hand cut chips and dressed mixed leaves £16.75

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18.75

Add curry sauce £3.50

Niçoise salad with grilled chicken breast, soft boil egg, new potatoes, olives, sugar snaps, tomato, red onion and gem lettuce £19

Heritage tomato salad, vegan mozzarella, broad beans, micro basil, aged balsamic dressing £9/£18 (vg)

Double patty ground steak burger, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £17.50 **Please ask for no cheese and a vegan bun – would you like bacon or vegan applewood cheese instead?**

Add smoked bacon £1.50

Lentil and vegetable burger with garlic, cumin and coriander, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £16 (vg) **Please ask for vegan Applewood cheese and a vegan bun**

Sides

Fries £5 (vg)
Hand cut chips £5 (vg)
Green vegetables £5 (vg)
Dressed house salad £5 (vg)
Toasted garlic ciabatta £5 (vg)
Curry sauce £3.50 (vg)

Kids and lighter bites

Roasted dry aged sirloin of beef £12.00 *(Served pink or cooked through)*

Roast shoulder of pork, crackling, sage, onion and sausage meat stuffing £11.50

Roast shoulder of lamb £11.50

Roast chicken breast with sage, onion and sausage meat stuffing £10.50

Beetroot and butternut squash Wellington, red wine gravy £9.50 (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 £9.50

Sausage and fries with peas and gravy £9.50

Battered fish and fries with homemade mushy peas £10

Pasta in a tomato sauce with garlic ciabatta £9 (vg)

Beef burger, fries and salad £10 **Please ask for no cheese and a vegan bun – would you like bacon or vegan applewood cheese instead?**

Desserts

Vegan lemon cheesecake with Purbeck vegan vanilla bean ice cream (vg) £8.75

Affogato with Purbeck vegan vanilla bean ice cream and Lotus Biscoff £6.50 **Please ask for vegan ice cream**

Why not add a liqueur with your affogato?

A selection of sorbets or Purbeck vegan ice creams £2.75 per scoop

Purbeck Vegan Ice Creams – Vegan Vanilla Bean, Vegan Rhubarb and Rosehip, Vegan Chocolate and Raspberry

Sorbets – Lemon or Raspberry

A discretionary 10% service charge will be added to your bill

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.