

the
Plough
on the hill

SUNDAY GLUTEN FREE MENU

Served 12pm-8pm every Sunday

Sharing Starters and Nibbles

Marinated olives £5.00 (vg)

Warmed bread, extra virgin olive oil and balsamic vinegar £6 (vg) **Please ask for gluten free bread**

Whole baked honey and rosemary Camembert, toasted bread, onion marmalade £18.50 (v) **Please ask for gluten free bread**

Starters

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

Crispy fried squid and sriracha mayonnaise £10 **Please ask for no Asian slaw**

Spanish Albondigas style meatballs in a rich tomato sauce and toasted bread £11 **Please ask for gluten free bread**

Today's soup served with warmed bread £8 (usually vegan, but please check today's board) **Please ask for gluten free bread**

Roasts

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

Roast shoulder of pork, crackling £22

Roast shoulder of lamb £22

Roast chicken breast £20

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 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 soft boil egg, new potatoes, olives, sugar snaps, tomato, red onion and gem lettuce. Served with either grilled chicken breast or grilled halloumi (v option) £19

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

Double patty ground steak burger, smoked Applewood cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £17.50 **Please ask for gluten free bun**

Add smoked bacon £1.50

Lentil and vegetable burger with garlic, cumin and coriander, Applewood smoked cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £16 (v) **Please ask for gluten free bun (gluten free bun is also dairy free, but not vegan)**

Sides

Fries £5 (vg)
Cheesy fries £6 (v)
Hand cut chips £5 (vg)
Cheesy hand cut chips £6 (v)
Buttered mash £5 (v)
Green vegetables £5 (vg)
Dressed house salad £5 (vg)
Curry sauce £3.50 (vg)
Peppercorn sauce £3.50 (v)

Kids and lighter bites

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

Roast shoulder of pork, crackling £11.50

Roast shoulder of lamb £11.50

Roast chicken breast £10.50

*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)***

Wiltshire maple roasted ham, fried egg, baked beans and fries £9.50

Sausage, mash or fries with peas and gravy £9.50

Battered fish and fries with homemade mushy peas £10

Cheese burger, fries and salad £10 **Please ask for gluten free bun**

Desserts

White chocolate panna cotta with raspberry Eton mess £8.75

Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream £8.75 (Kids £5)

Today's brownie and Purbeck ice cream of the day £8.75 (Kids £5.00)

Affogato £6.50 *(can be vegan with a switch to vegan vanilla ice cream)* **Please ask for no biscoff**
Why not add a liqueur with your affogato?

Cheese plate, apple, celery, chutney and crackers £13.00 **Please ask for gluten free crackers**

A selection of sorbets or ice creams £2.75 per scoop

Purbeck Ice Creams – Serious Chocolate, Vanilla Bean, Strawberry, Honeycomb Hash, Serious White Chocolate, Salted Caramel

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

Please see the specials board for today's brownie and the special dessert

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