

Main Menu

the Plough on the hill

**Main menu served 12pm to 3pm and 5pm to 9pm Monday to Friday.
All day Saturdays 12pm to 9pm**

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

Sharing Starters and Nibbles

Marinated olives **£5** (VE) | Warmed homemade focaccia, extra virgin olive oil and balsamic vinegar **£8** (VE)

Starters

Carnitas Taco Slow braised, shredded pork shoulder, pickled shallot and micro coriander served in a soft tortilla with salsa verde and lime **£11**

The Plough Prawn Cocktail King prawns, cocktail prawns, avocado and Marie Rose sauce served with baby gem and toasted sourdough **£11**

Mushroom Parfait Served with pickled shallots, wild mushrooms and toasted sourdough (VE) **£10**

Chorizo Scotch Egg Served with smoked paprika aioli **£9.50**

Today's Soup Served with warmed homemade focaccia **£8.50** (*usually vegan, but please check today's board*)

Mains

Ham & Eggs Wiltshire maple syrup and wholegrain mustard glazed ham, fried free-range eggs, hand cut chips and garden peas **£17**

Asian Duck Salad 5 spiced shredded confit duck leg, pak choi, bean sprouts, gem lettuce, red chicory, spring onions and carrot with a ginger, honey, soy and miso dressing **£20**

Fish and Chips Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas **£19**
Add curry sauce £3.50

Greek Salad Oregano marinated feta cheese, tomatoes, cucumber, olives, red onion, green bell peppers and capers in a vinaigrette dressing (V) **£15**
Swap to vegan feta to make dish VE

Pork Tenderloin Prosciutto wrapped pork tenderloin with an orange, herb and parmesan fried polenta cake, squash purée, tenderstem broccoli and a pork and sage jus **£24**

Beef Burger Double patty ground steak burger, Monterey Jack cheese, burger sauce, gem lettuce, tomato and gherkin, served in a toasted brioche bun with skin on fries **£17.50**
Add streaky maple bacon £2.00

Veggie Burger Lentil and vegetable burger with garlic, cumin and coriander, Monterey Jack cheese, garlic and smoked paprika aioli, gem lettuce, tomato and gherkin, served in a toasted brioche bun with skin on fries (V) **£16.50**
Swap to VE with vegan cheese and vegan bun

Grill

6oz minute steak **£22** | 8oz ribeye steak **£30**

Served with oven roasted flat mushroom, griddled tomato, skin on fries and peppercorn sauce

Sandwiches

Served 12pm to 3pm Monday to Friday and 12pm to 5pm Saturdays

Coronation chicken, gem lettuce and tomato **£13**

Pastrami, grilled Swiss cheese, sauerkraut, thousand island dressing and gem lettuce **£13**

Feta cheese, red pepper, basil pesto and gem lettuce (V) **£12** Swap to vegan feta to make (VE)

Wiltshire maple syrup and wholegrain mustard glazed ham, mature Cheddar, gem lettuce and piccalilli **£12**

Smoked salmon and prawns in Marie Rose sauce with gem lettuce and cucumber **£13**

All sandwiches are served in a rosemary focaccia roll with skin on fries

Sides

Skin on fries **£5** (VE) | Cheesy skin on fries **£6** (V) | Hand cut chips **£5** (VE) | Cheesy hand cut chips **£6** (V)

Buttered mash **£5** (V) | Green vegetables **£5** (VE) | Dressed house salad **£5** (VE)

Macaroni cheese **£6** (V) | Toasted garlic ciabatta **£5.50** (VE) | Toasted garlic and cheese ciabatta **£7.50** (V)

Curry sauce **£3.50** (VE) | Peppercorn sauce **£3.50** (V)

Kids and lighter bites

Wiltshire maple syrup and wholegrain mustard glazed ham, fried free-range egg, baked beans and fries **£10**

Butcher's sausages, mash or fries with peas and gravy **£10**

Battered fish and fries with homemade mushy peas **£10.50**

Macaroni cheese with garlic ciabatta **£9.50** (V)

Cheese burger, fries and salad **£10.50**

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

(V) vegetarian (VE) vegan

the
Plough
on the hill

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 **Tripadvisor**  **ploughonthehill**

www.theploughonthehill.com

FOOD ALLERGY NOTICE

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.