

Gluten Free Menu

Starters and Bar Snacks

Marinated olives £5.50 (VE)

Warmed bread, extra virgin olive oil and balsamic vinegar £8.50 (VE) **Please ask for gluten free bread**

The Plough Prawn Cocktail

King prawns, cocktail prawns, avocado and marie rose sauce served with baby gem and toasted sourdough £11

Please ask for gluten free bread

Tomato and Vegan Mozzarella Arancini

Served with garlic and smoked paprika aioli and dressed leaves (VE) £10

Today's Soup

Served with warm bread £8.50 (usually VE, but please check today's flavour) **Please ask for gluten free bread**

Mains

Bacon Steak & Eggs

8oz bacon loin steak, two fried free-range eggs, hand cut chips and garden peas £18

Risotto

Tomato and basil risotto, shaved vegetarian Parmesan and herb pangrattato (V) £16

Add King Prawns £6

Change to vegan hard cheese to make dish (VG)

Fish and Chips

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £20

Add curry sauce £3.50

Supreme of Chicken

Pan seared supreme of chicken, buttered mash, prosciutto wrapped fine beans, tenderstem broccoli and a sun-blushed tomato and chorizo oil cream sauce £25

Barbary Duck Breast

Roasted Barbary duck breast, duck fat and thyme fondant potato, braised red cabbage, sweet potato puree, baby carrots and a red wine and plum jus £28

Beef Burger

Double patty ground steak burger, Monterey Jack cheese, burger sauce, gem lettuce, tomato and gherkin, served in a toasted bun with skin on fries £18.50 **Please ask for gluten free bun**

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 bun with skin on fries (V) £17.50 **Please ask for gluten**

free bun

Swap to VE with vegan cheese

Grill

6oz sirloin steak £24

8oz ribeye steak £32

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

Roast sirloin of beef, horseradish sauce 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 with skin on fries

Please ask for gluten free bread

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)

Curry sauce £3.50 (VE)

Peppercorn sauce £3.50

Kids and lighter bites

Ham, fried free-range egg, baked beans and fries £10.50

Butcher's sausages, mash or fries with peas and gravy £10.50

Battered fish and fries with homemade mushy peas £10.50

Cheese burger, fries and salad £10.50 **Please ask for gluten free bun**

Desserts

Chocolate ganache brownie with salted caramel ice cream £9

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £9

Vanilla and mixed spice rice pudding with plum jam £8

All of the above available in children's portions for £5

Affogato £6.50 **Please ask for no biscuit**

Why not add a liqueur with your affogato?

A selection of sorbets, ice creams or vegan ice creams £2.75 per scoop **Please ask for no wafer**

Please ask for current flavours

Please see the board for today's special dessert

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.