

the
Plough
on the hill

DAIRY FREE MENU

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

Sharing Starters and Nibbles

Marinated olives £4.50 (vg)

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

Starters

Cider braised ham hock terrine with capers and cornichons served with apple chutney and toasted homemade bread £10

Sautéed wild mushrooms in a vegan applewood cheese sauce on toasted homemade bread (vg) £10

Today's scotch egg served with piccalilli £8.50 (see specials board for today's flavour)

Today's soup served with warmed homemade bread £7.50 (usually vegan, but please check today's board)

Mains

Wiltshire maple roasted ham, fried free-range eggs, hand cut chips and dressed mixed leaves £16

Ale braised pressed beef brisket, onion and potato rosti, tenderstem broccoli and baby carrots £24 **Please ask for no parsnip puree**

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18

Add curry sauce £3.50

Chickpea and vegetable masala curry, pilau rice poppadom and mango chutney (vg) £17

Add chicken £4 or king prawns £5

Linguine with a tomato and red pepper pesto sauce, sun blushed tomatoes and olives (vg) £16

Add chicken £4, king prawns £5 or smoked bacon £3

6oz prime steak burger, toasted brioche bun, baby gem lettuce, tomato and gherkin, served with tomato relish and fries £16 **please ask for no cheese and a vegan bun – would you like bacon or vegan applewood cheese instead?**

Falafel burger served with gem lettuce, tomato, gherkin in a brioche bun with house fries and vegan garlic mayo £15 (vg) **please ask for no halloumi and a vegan bun – would you like vegan applewood cheese instead?**

Grill

6oz sirloin steak £20

8oz ribeye steak £25

6oz fillet steak £34

Served with oven roasted flat mushroom, griddled tomato and hand cut chips

Add curry sauce to your steak for £3.50

Sandwiches

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

Smoked salmon and cucumber £9 **Ask for no cream cheese**

Roast sirloin of beef and horseradish sauce £10

Vegan Applewood cheese, spiced tomato relish, gem lettuce and tomato £9 (vg)

Grilled chicken, gem lettuce and tomato £9

Wiltshire maple roasted ham £9 **Ask for no cheddar and vegan applewood instead– would you like piccalilli?**

All served on white or malted granary bread with dressed salad and ready salted crisps.

Swap crisps to fries for £3

Sides

Fries £4.50 (vg)

Hand cut chips £4.50 (vg)

Green vegetables £4.50 (vg)

Dressed house salad £5 (vg)

Toasted garlic ciabatta £5 (vg)

Curry sauce £3.50 (vg)

Kids and lighter bites

Wiltshire maple roasted ham, fried egg, baked beans and fries £9

Sausage and fries with peas and gravy £9

Battered fish and fries with homemade mushy peas £9

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

Beef burger, fries and salad £9 **Please ask for no cheese and vegan bun – would you like bacon or vegan applewood cheese instead?**

Desserts

Vegan chocolate ganache and salted caramel Biscoff tart with Purbeck vegan vanilla bean ice cream (vg) £8

Affogato with Lotus Biscoff £6 **please ask for vegan vanilla bean ice cream**

Why not add a liqueur with your affogato?

A selection of sorbets or vegan ice creams £2.50 per scoop

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

Sorbets – Lemon or Raspberry

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.