

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

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

Sharing Starters and Nibbles

Marinated olives £5.00 (vg)

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

Starters

Lamb kofta, pickled jalapeños and flatbread £11 **Please ask for no mint yoghurt**

Breaded salmon fishcake, Thai curry sauce and micro coriander £10

Mushroom parfait, toasted sourdough, pickled shallots and wild mushrooms £10 (vg)

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

Mains

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

Pan roasted rump of lamb, Anna potatoes, braised lamb shoulder croquette, baby leek, heritage carrots, pea purée and red wine jus £29

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

Add curry sauce £3.50

Thai red vegetable curry, sticky coconut rice and Thai salad (vg) £17.50

Add chicken £4 or king prawns £5

Butcher's sausages, bubble & squeak, caramelised onion gravy £17

Double patty ground steak burger, smoked Applewood cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and skin on fries £17.50 **Please ask for vegan bun and no cheese. Would you like vegan cheese or bacon instead?**

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 skin on fries £16.50 (vg) **Please ask for vegan bun and vegan cheese**

Grill

6oz minute steak £20 (*Served pink or cooked through*) 8oz ribeye steak £28

*Served with oven roasted flat mushroom, griddled tomato and skin on fries – **No peppercorn sauce – would you like curry sauce instead?***

Sandwiches

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

Coronation chicken, gem lettuce and tomato £13

Pastrami, vegan Applewood cheese, sauerkraut, thousand island dressing and gem lettuce £13 – **Please ask for vegan cheese**

Vegan Applewood Cheddar, spiced tomato relish, gem lettuce and tomato £12 (vg)

Wiltshire maple and wholegrain mustard glazed ham, vegan Applewood cheese, gem lettuce and piccalilli £12 - **Please ask for vegan cheese**

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

All sandwiches are served on white sourdough bread with skin on fries

Sides

Skin on fries £5 (vg)

Hand cut chips £5 (vg)

Green vegetables £5 (vg)

Dressed house salad £5 (vg)

Toasted garlic ciabatta £5.50 (vg)

Curry sauce £3.50 (vg)

Kids and lighter bites

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

Butcher's sausage and fries with peas and gravy £10

Battered fish and fries with homemade mushy peas £10.50

Pasta in a tomato sauce with garlic ciabatta £9.50 (vg)

Cheese burger, fries and salad £10.50 **Please ask for vegan bun and no cheese. Would you like vegan cheese or bacon instead?**

Desserts

Coconut rice pudding with spiced plum jam £9 (Kids £5) (vg)

Affogato with Lotus Biscoff £6.50 *Please ask for vegan ice cream*

Why not add a liqueur with your affogato?

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

Please ask for current flavours

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