

the
Plough
on the hill

Served 12pm-8pm every Sunday

Dairy Free Sunday Menu

Sharing Starters and Nibbles

Marinated olives £4 (vg)

Homemade bread, extra virgin olive oil and balsamic vinegar £5 (vg)

Starters

Quinoa chilli served with smashed avocado and a coriander and lime dressing £8 (vg)

Smoked mackerel, broad bean, baby radish and heritage tomato salad with a smoky harissa dressing £10/£18

Today's scotch egg served with homemade piccalilli £8 **check flavour**

Today's soup served with warmed homemade bread £7 **check flavour**

Roasts

Overnight slow roasted sirloin of beef, gravy £20

Roast chicken breast with sage, onion and sausage meat stuffing, gravy £17

Lentil & vegetable roasted loaf, red wine gravy £16 (v or vegan with changes)

All roasts are served with roast potatoes, maple glazed carrots and seasonal vegetables. Cauliflower cheese and Yorkshire pudding are not dairy free

Mains

Wiltshire maple roasted ham, fried eggs, hand cut chips, garden peas and baby leaf salad £14

Today's fresh fish in beer batter with hand cut chips, homemade tartare sauce and mushy peas £16

Smoked mackerel, broad bean, baby radish and heritage tomato salad with a smoky harissa dressing £10/£18

Grilled chicken salad with gem lettuce, soft boiled egg, croutons and baconnaise dressing £18 **Ask for no Parmesan**

Vegetable tikka masala, pilau rice, poppadom, mango chutney £14 (vg)

Add chicken £4 or King prawns £5

Burgers

6oz prime steak burger, toasted brioche bun, baby gem, tomato and gherkin, served with tomato relish and fries £15 **Ask for no cheese and vegan bun**

Add smoked bacon £1.50

Curried cauliflower and lentil burger, toasted brioche bun, baby gem, tomato and gherkin served with vegan aioli and fries £14 (vg) **Ask for vegan bun**

Sides

Fries £4 (vg)

Hand cut chips £4 (vg)

Green vegetables £4.50 (vg)

Dressed house salad £5 (vg)

Toasted garlic ciabatta £5 (vg)

Kids and lighter bites

Overnight slow roasted sirloin of beef, gravy £10

Roast chicken breast with sage, onion and sausage meat stuffing, gravy £9

Lentil and vegetable roasted loaf, red wine gravy £8 (vg)

All roasts are served with roast potatoes, maple glazed carrots and seasonal vegetables. Cauliflower cheese and Yorkshire pudding are not dairy free.

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

Beef burger, fries and salad £9 **Ask for no cheese and vegan bun**

3oz minute sirloin steak, peas and fries £10

Desserts

Raspberry and lime vegan panna cotta with vegan meringue pieces £7.50

Vegan brownie with vegan vanilla ice cream £7.50

Selection of sorbets and vegan ice cream £2 per scoop

Affogato using vegan vanilla ice cream with Lotus Biscoff £5.50

Why not add a liqueur with your affogato?

Kids Desserts

Vegan brownie with vegan vanilla ice cream £4

Vegan ice cream or sorbet £2 per scoop

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.