

the

Plough

on the hill

Gluten Free Sunday Menu

Served 12pm to 8pm every Sunday

Sharing Starters and Nibbles

Marinated olives £4 (vg)

Gluten free bread, extra virgin olive oil and balsamic vinegar £5 (vg) **Please ask for gluten free bread**

Whole baked honey and rosemary Camembert, onion marmalade £16 (v) **Please ask for gluten free bread**

Starters

Duck liver and gin infused parfait and onion jam £9 **Please ask for gluten free bread**

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 soup £7 (usually vegan, but please check today's flavour) **Please ask for gluten free bread**

Roasts

Overnight slow roasted sirloin of beef, gravy £20

Roast chicken breast, 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, cauliflower cheese and seasonal vegetables (Yorkshire pudding and stuffing are not gluten 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, Parmesan and baconnaise dressing £18 **Please ask for no croutons**

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

Add chicken £4 or King prawns £5

Burgers

6oz prime steak burger, smoked applewood cheddar, baby gem, tomato and gherkin, served with tomato relish and fries £15 **Please ask for gluten free bun**

Add smoked bacon £1.50

Curried cauliflower and lentil burger, baby gem, tomato and gherkin served with vegan aioli and fries £14 (v) no vegan and gluten free bun option available. **Please ask for gluten free bun**

Sides

Fries £4 (vg)

Cheesy fries £5 (v)

Hand cut chips £4 (vg)

Cheesy hand cut chips £5 (v)

Buttered mash £4.50 (v)

Green vegetables £4.50 (vg)

Dressed house salad £5 (vg)

Kids and lighter bites

Overnight slow roasted sirloin of beef, gravy £10

Roast chicken breast, gravy £9

Lentil and vegetable roasted loaf, red wine gravy £8 (v or vegan with changes)

*All roasts are served with roast potatoes, maple glazed carrots, cauliflower cheese and seasonal vegetables
(Yorkshire pudding and stuffing are not gluten free)*

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

Sausage, mash or fries with peas and gravy £9

Battered fish and fries with homemade mushy peas £9

Cheese burger, fries and salad £9 **Please ask for gluten free bun**

3oz minute sirloin steak, peas and fries £10

Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £7.50

Today's brownie £7.50

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

Selections of ice creams and sorbets £2 per scoop **(not salted caramel)**

Affogato **(no biscoff)** £5.50

Why not add a liqueur with your affogato?

Cheese plate, apple, celery, chutney, crackers £12 **Please ask for gluten free crackers**

Kids desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £4

Today's brownie £4

Selections of ice creams and sorbets £2 per scoop **(not salted caramel)**