

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

Quinoa chilli served with smashed avocado and a coriander and lime dressing £9 (vg)

Confit duck rilette with onion marmalade, toasted homemade bread and escabeche vegetables £10

King prawn taco in spicy mayonnaise served with smashed avocado, tomato salsa and shredded red cabbage £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

Serrano ham wrapped pork tenderloin, pulled pork bon bon, black pudding, sautéed new potatoes, cider poached apple, tenderstem broccoli £24 **please ask for no carrot puree**

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £17.50

Add curry sauce £3.50

Beetroot and butternut squash wellington, roasted new potatoes, tenderstem broccoli, redcurrant and rosemary gravy £17 (vg)

Chicken salad with bacon mayonnaise dressing, baby gem lettuce, garlic croutons, streaky bacon, soft boiled egg £18 **please ask for no Parmesan**

Roasted rump of lamb, lamb faggot, bubble and squeak, carrots, lamb jus £26 **please ask for no veloute**

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 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 avocado instead?**

Grill

6oz minute sirloin steak £18 8oz ribeye steak £22 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

Toasted Open Ciabattas

Roasted garlic butter £5 (vg)

Roasted red pepper, avocado and pesto £10 (vg)

Barbecued pulled pork and spring onion £11

Sandwiches

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

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

Barbecued pulled pork, baby gem, spring onion £9

Roasted red pepper, avocado and pesto £8 (vg)

Wiltshire maple roasted ham £8 **Ask for no cheddar – 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)

Sauteed new potatoes £4.50 (vg)

Green vegetables £4.50 (vg)

Dressed house salad £5 (vg)

Toasted garlic ciabatta £5 (vg)

Curry sauce £3.50 (vg)

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 **Please ask for no cheese and vegan bun – would you like bacon instead of cheese?**

3oz minute sirloin steak, peas and fries £10

Desserts

Treacle tart with Purbeck vanilla bean ice cream £8 **please ask for vegan vanilla bean ice cream**

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.