

the
Plough
on the hill

SUNDAY DAIRY FREE MENU

Sharing Starters and Nibbles

Marinated olives £5.00 (VE)

Warmed homemade focaccia, extra virgin olive oil and balsamic vinegar £8 (VE)

Starters

Carnitas Taco

Slow braised, shredded pork shoulder, pickled shallot and micro coriander served in a soft tortilla with salsa verde and lime £11

The Plough Prawn Cocktail

King prawns, cocktail prawns, avocado and Marie Rose sauce served with baby gem and toasted sourdough £11

Mushroom Parfait

Served with pickled shallots, wild mushrooms and toasted sourdough £10 (VE)

Today's Soup

Served with warmed homemade focaccia £8.50 (usually vegan, but please check today's special's board)

Roasts

Roasted dry aged sirloin of beef, duck fat roasted potatoes £23 (*Served pink, please ask if you prefer it cooked through*)

Roast shoulder of pork, crackling, sage, onion and sausage meat stuffing, duck fat roasted potatoes £22

Roast shoulder of lamb, duck fat roasted potatoes £22

Roast chicken breast with sage, onion and sausage meat stuffing, duck fat roasted potatoes £20

Beetroot and butternut squash Wellington, rapeseed roasted potatoes, red wine gravy £18 (vg)

All roasts are served with maple glazed carrots and gravy with sharing sides of seasonal vegetables

Yorkshire pudding and cauliflower cheese is not dairy free

Mains

Ham & Eggs

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

Asian Duck Salad

5 spiced shredded confit duck leg, pak choi, bean sprouts, gem lettuce, red chicory, spring onions and carrot with a ginger, honey, soy and miso dressing £20

Fish and Chips

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £19

Add curry sauce £3.50

Greek Salad

Oregano marinated vegan feta cheese, tomatoes, cucumber, olives, red onion, green bell peppers and capers in a vinaigrette dressing (VE) £15 **Please ask for vegan feta**

Beef Burger

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

Add streaky maple bacon £2.00

Veggie Burger

Lentil and vegetable burger with garlic, cumin and coriander, garlic and smoked paprika aioli, gem lettuce, tomato and gherkin, served in a toasted brioche bun with skin on fries (VE) £16.50 **Please ask for vegan bun and cheese**

Sides

- Skin on fries £5 (VE)
- Hand cut chips £5 (VE)
- Green vegetables £5 (VE)
- Dressed house salad £5 (VE)
- Toasted garlic ciabatta £5.50 (VE)
- Curry sauce £3.50 (VE)

Kids and lighter bites

Roasted dry aged sirloin of beef, duck fat roasted potatoes £12.00 (*Served pink, please ask if you prefer it cooked through*)

Roast shoulder of pork, crackling, sage, onion and sausage meat stuffing, duck fat roasted potatoes £11.50

Roast shoulder of lamb, duck fat roasted potatoes £11.50

Roast chicken breast with sage, onion and sausage meat stuffing, duck fat roasted potatoes £10.50

Beetroot and butternut squash Wellington, rapeseed roasted potatoes, red wine gravy £9.50 (VE)

All roasts are served with maple glazed carrots and gravy with sharing sides of seasonal vegetables

Yorkshire pudding and cauliflower cheese is not dairy free

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

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

Desserts

Coconut and lime posset with a mango, pineapple and passionfruit compote (VE) £9

Affogato with Amaretti biscuit £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