

Sunday December Menu

the Plough on the hill

Served 12-8pm every Sunday in December

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

Starters & Bar Snacks

Marinated olives (VE) £5.50

Sharing board of warmed homemade focaccia, extra virgin olive oil and balsamic vinegar (VE) **£8.50**

Warm Pork, Apple and Black Pudding Sausage Roll served with fig and apple chutney **£9**

The Plough Prawn Cocktail king prawns, cocktail prawns, avocado and Marie Rose sauce served with baby gem and toasted sourdough **£11**

Tomato and Vegan Mozzarella Arancini served with garlic and smoked paprika aioli and dressed leaves (VE) **£10**

Curried Lamb Scotch Egg served with mango chutney and dressed leaves **£10**

Today's Soup served with warmed homemade focaccia **£8.50**

(usually VE, 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 **£23**

Roasted breast of turkey, sage, onion and sausage meat stuffing, pig in blanket, duck fat roasted potatoes **£23**

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

(VE without Yorkshire pudding and cauliflower cheese)

Children's Roasts

Roasted dry aged sirloin of beef, duck fat roasted potatoes **£12** *(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 **£12**

Roast shoulder of lamb, duck fat roasted potatoes **£12**

Roasted breast of turkey, sage, onion and sausage meat stuffing, pig in blanket, duck fat roasted potatoes **£12**

Beetroot and butternut squash Wellington, rapeseed oil roasted potatoes, red wine gravy (V) **£10**

(VE without Yorkshire pudding and cauliflower cheese)

*All roasts are served with maple glazed carrots, Yorkshire pudding and gravy
with sharing sides of cauliflower cheese and seasonal vegetables*

Mains

Bacon Steak and Eggs – 8oz bacon loin steak served with two fried free-range eggs, triple cooked chips and garden peas **£18**

Risotto – Tomato and basil risotto, shaved vegetarian Parmesan and herb pangrattato (V) **£16**
Add King Prawns £6 Change to vegan hard cheese to make dish (VE)

Fish & Chips – Beer battered fish of the day with triple cooked chips, homemade tartare sauce and mushy peas **£20**
Add curry sauce £3.50

Beef Burger – Double patty ground steak burger, Monterey Jack cheese, burger sauce, gem lettuce, tomato and gherkin, served in a toasted brioche bun with skin on fries **£18.50**
Add streaky maple bacon £2

Veggie Burger – Lentil and vegetable burger with garlic, cumin and coriander, Monterey Jack cheese, garlic and smoked paprika aioli, gem lettuce, tomato and gherkin, served in a toasted brioche bun with skin on fries (V) **£17.50**
Swap to VE with vegan cheese and vegan bun

Sides

Skin on fries **£5 (VE)** | Cheesy skin on fries **£6 (V)**

Triple cooked chips **£5 (VE)** | Cheesy triple cooked chips **£6 (V)**

Buttered mash **£5 (V)** | Green vegetables **£5 (VE)** | Dressed house salad **£5 (VE)**

Macaroni cheese **£6 (V)** | Toasted garlic ciabatta **£5.50 (VE)** | Toasted garlic and cheese ciabatta **£7.50 (V)**

Curry sauce **£3.50 (VE)** | Peppercorn sauce **£3.50 (V)**

Kids and lighter bites

Ham, fried free-range egg, baked beans and fries **£10.50**

Sausages, mash or fries with peas and gravy **£10.50**

Battered fish and fries with homemade mushy peas **£10.50**

Macaroni cheese with garlic ciabatta (V) **£10**

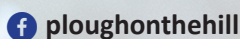
Cheese burger, fries and salad **£10.50**

(V) vegetarian (VE) vegan

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

the
Plough
on the hill

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www.theploughonthehill.com

FOOD ALLERGY NOTICE

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.