

the
Plough
on the hill

SUNDAY GLUTEN FREE MENU

Sharing Starters and Nibbles

Warmed bread, extra virgin olive oil and balsamic vinegar £8 (VE) **Please ask for gluten free bread**

Starters

Carnitas Taco

Slow braised, shredded pork shoulder, pickled shallot and micro coriander served in a soft tortilla with salsa verde and lime
£11 **Please ask for gluten free tortilla**

The Plough Prawn Cocktail

King prawns, cocktail prawns, avocado and marie rose sauce served with baby gem and toasted sourdough £11 **Please ask for gluten free bread**

Mushroom Parfait

Served with pickled shallots, wild mushrooms and toasted sourdough (VE) £10 **Please ask for gluten free bread**

Today's Soup

Served with warm bread £8.50 (usually VE, but please check today's special's board) **Please ask for gluten free bread**

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, duck fat roasted potatoes £22

Roast shoulder of lamb, duck fat roasted potatoes £22

Roast chicken breast, duck fat roasted potatoes £20

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

Yorkshire pudding and stuffing are not gluten 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 feta cheese, tomatoes, cucumber, olives, red onion, green bell peppers and capers in a vinaigrette dressing (V) £15

Swap to vegan feta to make dish VE

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 £17.50 **Please ask for gluten free bun**

Add streaky maple bacon £2.00

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) £16.50 **Please ask for gluten free bun**

Swap to VE with vegan cheese and vegan bun

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, duck fat roasted potatoes £11.50

Roast shoulder of lamb, duck fat roasted potatoes £11.50

Roast chicken breast with sage, duck fat roasted potatoes £10.50

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

Yorkshire pudding and stuffing are not gluten free

Wiltshire maple syrup and wholegrain mustard glazed ham, fried free-range egg, baked beans and fries £10

Butcher's sausages, mash or fries with peas and gravy £10

Battered fish and fries with homemade mushy peas £10.50

Cheese burger, fries and salad £10.50 **Please ask for gluten free bun**

Sides

Skin on fries £5 (VE)

Cheesy skin on fries £6 (V)

Hand cut chips £5 (VE)

Cheesy hand cut chips £6 (V)

Buttered mash £5 (V)

Green vegetables £5 (VE)

Dressed house salad £5 (VE)

Curry sauce £3.50 (VE)

Peppercorn sauce £3.50 (V)

Desserts

Vanilla custard panna cotta with strawberry Eton mess £9

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £9 (Kids £5)

Raspberry blondie with raspberry ripple ice cream £9 (Kids £5)

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

Affogato £6.50 **Please ask for no biscuit**

Why not add a liqueur with your affogato?

A selection of sorbets, ice creams or vegan ice creams £2.75 per scoop **Please ask for no wafer**

Please ask for current flavours

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

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.