

the
Plough
on the hill

SUNDAY DAIRY FREE MENU

Served 12pm-8pm every Sunday

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

Sharing Starters and Nibbles

Marinated olives £5.00 (vg)

Warmed homemade focaccia, extra virgin olive oil and balsamic vinegar £6 (vg)

Starters

Lamb kofta, pickled jalapeños and flatbread £11 **Please ask for no mint yoghurt**

Breaded salmon fishcake, Thai curry sauce and micro coriander £10

Mushroom parfait, toasted sourdough, pickled shallots and wild mushrooms £10 (vg)

Today's soup served with warmed homemade focaccia £8 (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

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

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18.75

Add curry sauce £3.50

Thai red vegetable curry, sticky coconut rice and Thai salad (vg) £17.50

Add chicken £4 or king prawns £5

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

Add smoked bacon £1.50

Lentil and vegetable burger with garlic, cumin and coriander, Applewood smoked cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and skin on fries £16.50 (vg) **Please ask for vegan bun and vegan cheese**

Sides

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

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 (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

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

Pasta in a tomato sauce with garlic ciabatta £9.50 (vg)

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

Desserts

Coconut rice pudding with spiced plum jam £9 (Kids £5) (vg)

Affogato with Lotus Biscoff £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