

the
Plough
on the hill

SUNDAY GLUTEN 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 bread, extra virgin olive oil and balsamic vinegar £6 (vg) **Please ask for gluten free bread**

Starters

Lamb kofta, minted yoghurt, pickled jalapeños and flatbread £11 **Please ask for gluten free flatbread**

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

Mushroom parfait, toast, pickled shallots and wild mushrooms £10 (vg) **Please ask for gluten free bread**

Today's soup served with warmed bread £8 (usually vegan, 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, Yorkshire pudding and gravy with sharing sides of cauliflower cheese and seasonal vegetables.

Yorkshire pudding and stuffing are not gluten 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 gluten free bun**

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 (v or vg with vegan smoked Applewood cheddar and vegan bun) **Please ask for gluten free bun**

Sides

Skin on fries £5 (vg)
Cheesy skin on fries £6 (v)
Hand cut chips £5 (vg)
Cheesy hand cut chips £6 (v)
Buttered mash £5 (v)
Green vegetables £5 (vg)
Dressed house salad £5 (vg)
Curry sauce £3.50 (vg)
Peppercorn sauce £3.50 (v)

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, Yorkshire pudding and gravy with sharing sides of cauliflower cheese and seasonal vegetables

Yorkshire pudding and stuffing are not gluten free

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

Butcher's sausage, 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**

Desserts

Belgium chocolate cheesecake with a cookie dough base, served with salted caramel ice cream £9 (Kids £5)

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

Blood orange crème brûlée with shortbread £9

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

Affogato £6.50 *(can be vegan with a switch to vegan vanilla ice cream)* **Please ask for no biscoff**

Why not add a liqueur with your affogato?

Cheese plate, apple, celery, chutney and crackers £13.00 **Please ask for gluten free crackers**

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

Please ask for current flavours

Please see the board for today's special dessert

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