

the
Plough

on the hill

SUNDAY DAIRY FREE MENU

Served 12pm-8pm every Sunday

Sharing Starters and Nibbles

Marinated olives £4.50 (vg)

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

Starters

Quinoa chilli served with smashed avocado and a coriander and lime dressing £9 (vg)

Confit duck rilette with onion marmalade, toasted homemade bread and escabeche vegetables £10

King prawn taco in spicy mayonnaise served with smashed avocado, tomato salsa and shredded red cabbage £10

Today's scotch egg served with piccalilli £8.50 (see specials board for today's flavour)

Today's soup served with warmed homemade bread £7.50 (usually vegan, but please check today's board)

Roasts

Roasted sirloin of beef £22 (*Served pink*)

Roast chicken breast with sage, onion and sausage meat stuffing, gravy £20

Lentil & vegetable roasted loaf, red wine gravy £17 (vg)

All roasts are served with roast potatoes, maple glazed carrots and gravy with sharing side of seasonal vegetables (Yorkshire pudding and cauliflower cheese are not dairy free)

Mains

Wiltshire maple roasted ham, fried free-range eggs, hand cut chips and dressed mixed leaves £16

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £17.50

Add curry sauce £3.50

Chicken salad with bacon mayonnaise dressing, baby gem lettuce, garlic croutons, streaky bacon, soft boiled egg £18 **please ask for no parmesan**

6oz prime steak burger, toasted brioche bun, baby gem lettuce, tomato and gherkin, served with tomato relish and fries £16 **please ask for no cheese and a vegan bun – would you like bacon instead?**

Falafel burger served with gem lettuce, tomato, gherkin in a brioche bun with house fries and vegan garlic mayo £15 (vg) **please ask for no halloumi and a vegan bun – would you like avocado instead?**

Sides

- Fries £4.50 (vg)
- Hand cut chips £4.50 (vg)
- Sauteed new potatoes £4.50 (vg)
- Green vegetables £4.50 (vg)
- Dressed house salad £5 (vg)
- Toasted garlic ciabatta £5 (vg)
- Curry sauce £3.50 (vg)

Kids and lighter bites

Roasted sirloin of beef £11.50 (*Served pink*)

Roast chicken breast with sage, onion and sausage meat stuffing, gravy £10

Lentil & vegetable roasted loaf, red wine gravy £9 (v or vegan with changes)

All roasts are served with roast potatoes, maple glazed carrots and gravy with sharing side of seasonal vegetables (Yorkshire pudding and cauliflower cheese are not dairy free)

Wiltshire maple roasted ham, fried egg, baked beans and fries £9

Sausage and fries with peas and gravy £9

Battered fish and fries with homemade mushy peas £9

Beef burger, fries and salad £9 **please ask for no cheese and a vegan bun – would you like bacon instead?**

3oz minute sirloin steak, peas and fries £10

Desserts

Treacle tart with Purbeck vanilla bean ice cream £8 **please ask for vegan vanilla bean ice cream**

Affogato with Lotus Biscoff £6 **please ask for vegan vanilla bean ice cream**

Why not add a liqueur with your affogato?

A selection of sorbets or vegan ice creams £2.50 per scoop

Purbeck Vegan Ice Creams – Vegan Vanilla Bean, Vegan Rhubarb and Rosehip, Vegan Chocolate and Raspberry

Sorbets – Lemon or Raspberry

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.