

the

Plough

on the hill

GLUTEN FREE SUNDAY 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) **please ask for gluten free bread**

Whole baked honey and rosemary Camembert, toasted homemade bread, onion marmalade £18 (v) **please ask for gluten free bread**

Starters

Griddled halloumi salad with pomegranate seeds, spiced chickpeas, pink grapefruit and rocket £9 (v)

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

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

Confit duck rilette with onion marmalade and escabeche vegetables £10 **please ask for gluten free bread**

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

Roasts

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

Roast chicken breast £20

Lentil & vegetable roasted loaf, red wine gravy £17 (v or vegan with changes)

All roasts are served with roast potatoes, maple glazed carrots, gravy with sharing sides of cauliflower cheese and seasonal vegetables (Yorkshire pudding and stuffing are not gluten 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

Griddled halloumi salad with pomegranate seeds, spiced chickpeas, pink grapefruit and rocket £18 (v)

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

6oz prime steak burger, smoked applewood cheddar, toasted brioche bun, baby gem lettuce, tomato and gherkin, served with tomato relish and fries £16 **please ask for gluten free bun**
Add smoked bacon £1.50

Falafel and griddled halloumi burger served with gem lettuce, tomato, gherkin in a brioche bun with house fries and vegan garlic mayo £15 (v) **please ask for gluten free bun**

Sides

- Fries £4.50 (vg)
- Cheesy fries £5.50 (v)
- Hand cut chips £4.50 (vg)
- Cheesy hand cut chips £5.50 (v)
- Buttered mash £4.50 (v)
- Sauteed new potatoes £4.50 (vg)
- Green vegetables £4.50 (vg)
- Dressed house salad £5 (vg)
- Curry sauce £3.50 (vg)
- Peppercorn sauce £3.50 (v)
- Blue cheese sauce £3.50 (v)

Kids and lighter bites

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

Roast chicken breast £10

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

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

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

Sausage, mash or fries with peas and gravy £9

Battered fish and fries with homemade mushy peas £9

Cheese burger, fries and salad £9 **please ask for gluten free bun**

3oz minute sirloin steak, peas and fries £10

Desserts

White chocolate and passion fruit crème brûlée £8 **please ask for no shortbread**

Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream £8 (Kids £4.50)

Today's brownie £8 (Kids £4.50)

Affogato £6 (*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 £12.50 **please ask for gluten free crackers**

A selection of sorbets or ice creams £2.50 per scoop

Purbeck Ice Creams – Serious Chocolate, Vanilla Bean, Strawberry, Honeycomb Hash, Serious White Chocolate

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

Sorbets – Lemon or Raspberry

Please see the specials board for today's brownie and the special dessert