the
Plough
on the hill

SUNDAY GLUTEN FREE MENU

Starters and Bar Snacks

Marinated olives £5.50 (VE)

Warmed bread, extra virgin olive oil and balsamic vinegar £8.50 (VE) **Please ask for gluten free bread**

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

Tomato and Vegan Mozzarella Arancini
Served with garlic and smoked paprika aioli and dressed leaves (VE) £10

Today's Soup
Served with warm bread £8.50 (usually VE, but please check today's flavour) **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 £23

Roast chicken breast, duck fat roasted potatoes £21

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

Bacon Steak & Eggs
8oz bacon loin steak, two fried free-range eggs, hand cut chips and garden peas £18

Risotto
Tomato and basil risotto, shaved vegetarian Parmesan and herb pangrattato (V) £16
Add King Prawns £6
Change to vegan hard cheese to make dish (VG)

Fish and Chips
Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £20
Add curry sauce £3.50

Beef Burger
Double patty ground steak burger, Monterey Jack cheese, burger sauce, gem lettuce, tomato and gherkin, served in a toasted bun with skin on fries £18.50 **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 bun with skin on fries (V) £17.50 **Please ask for gluten free bun**
Swap to VE with vegan cheese

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 £12

Roast shoulder of lamb, duck fat roasted potatoes £12

Roast chicken breast with sage, duck fat roasted potatoes £11

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

Ham, fried free-range egg, baked beans and fries £10.50

Butcher's sausages, mash or fries with peas and gravy £10.50

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

Desserts

Chocolate ganache brownie with salted caramel ice cream £9

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £9

Vanilla and mixed spice rice pudding with plum jam £8

All of the above available in children's portions for £5

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.