

Sunday Menu

the Plough on the hill

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 **£4.50** (vg)

Homemade bread, extra virgin olive oil and balsamic vinegar **£6** (vg)

Whole baked honey and rosemary Camembert, toasted homemade bread, onion marmalade **£18** (v)

Starters

Cider braised ham hock terrine with capers and cornichons served with apple chutney and toasted homemade bread **£10**

Crab, chilli and saffron risotto, parmesan, toasted pine nuts and dill **£11/£22**

Sautéed wild mushrooms in a vegan applewood cheese sauce on toasted homemade bread (vg) **£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 flavour)

Roasts

Roasted sirloin of beef **£22** (served pink) | Roast shoulder of lamb **£22**

Roast shoulder of pork, crackling, sage, onion and sausage meat stuffing **£22**

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

Beetroot and butternut squash Wellington, red wine gravy **£18** (v or vegan with changes)

All roasts are served with roast potatoes, maple glazed carrots, Yorkshire pudding and gravy with sharing sides of cauliflower cheese and seasonal vegetables

Mains

Wiltshire maple roasted ham, fried 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 **£18.00**

Add curry sauce **£3.50**

Chickpea and vegetable masala curry, pilau rice, poppadom and mango **£17** (v) Add chicken **£4** or king prawns **£5**

Crab, chilli and saffron risotto, parmesan, toasted pine nuts and dill oil **£11/£22** add king prawns **£5**

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

Falafel and griddled halloumi burger, toasted brioche bun, gem lettuce, tomato and gherkin, served with vegan garlic mayo and fries **£15** (v or vg with no halloumi and vegan 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) | Green vegetables **£4.50** (vg) | Dressed house salad **£5** (vg)
Macaroni cheese **£5.50** (v) | Toasted garlic ciabatta **£5** (vg) | Toasted garlic and cheese ciabatta **£7** (v)
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 shoulder of pork, crackling, sage, onion and sausage meat **£11.50**

Roast shoulder of lamb **£11.50**

Roast chicken breast with sage, onion and sausage meat stuffing **£10.50**

Beetroot and butternut squash Wellington, red wine gravy **£9.50** (v or vegan with changes)

All roasts are served with roast potatoes, maple glazed carrots, Yorkshire pudding and gravy with sharing sides of cauliflower cheese and seasonal vegetables

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**

Pasta in a tomato sauce, garlic ciabatta **£9** (vg)

Cheese burger, fries and salad **£9**



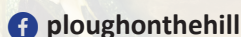
LAMBOURN FOODHALL

the
Plough
on the hill



LAMBOURN CATERING
BUTCHERS

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www.theploughonthehill.com

FOOD ALLERGY NOTICE

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.