

*the*

# Plough

*on the hill*

## DAIRY FREE SUNDAY 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 £4.50 (vg)

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

### Starters

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

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 board)

### Roasts

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

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

Roast shoulder of lamb £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 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 £18

*Add curry sauce £3.50*

Chickpea and vegetable masala curry, pilau rice poppadom and mango chutney (vg) £17

*Add chicken £4 or king prawns £5*

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 or vegan applewood cheese 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 vegan applewood cheese instead?**

## Sides

- Fries £4.50 (vg)
- Hand cut chips £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 dry aged sirloin of beef £11.50 *(Served pink)*

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

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

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

## Desserts

Vegan chocolate ganache and salted caramel Biscoff tart with Purbeck vegan vanilla bean ice cream (vg) £8

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.**