

the

Plough

on the hill

GLUTEN FREE SUNDAY MENU

Served 12pm-8pm every Sunday

Sharing Starters and Nibbles

Marinated olives £4.50 (vg)

Warmed gluten free bread, extra virgin olive oil and balsamic vinegar £6 (vg) **please ask for gluten free bread**
Whole baked honey and rosemary Camembert, toasted gluten free bread, onion marmalade £18 (v) **please ask for gluten free bread**

Starters

Cider braised ham hock terrine with capers and cornichons served with apple chutney and toasted gluten free bread £10 **please ask for gluten free bread**

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

Sautéed wild mushrooms in a vegan applewood cheese sauce on toasted gluten free bread (vg) £10 **please ask for gluten free bread**

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

Roasts

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

Roast shoulder of pork, crackling £22

Roast shoulder of lamb £22

Roast chicken breast £20

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

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

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18
Add curry sauce £3.50

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 or vg with no halloumi and vegan bun) **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)
- 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 dry aged sirloin of beef £11.50 (*Served pink*)
- Roast shoulder of pork, crackling £11.50
- Roast shoulder of lamb £11.50
- Roast chicken breast £10.50

*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**

Desserts

- 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