Sunday Menu

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 £5.00 (vg) | Warmed homemade focaccia, extra virgin olive oil and balsamic £6 (vg)

Starters

Lamb kofta, minted yoghurt, pickled jalapeños and flatbread £11

Breaded salmon fishcake, Thai curry sauce and micro coriander £10

Mushroom parfait, toasted sourdough, pickled shallots and wild mushrooms £10 (vg)

Black pudding scotch egg served with piccalilli £9

Today's soup served with warmed focaccia bread £8 (usually vegan, but please check today's board)

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, sage, onion and sausage meat stuffing, duck fat roasted potatoes £22

Roast shoulder of lamb, duck fat roasted potatoes £22

Roast chicken breast with sage, onion and sausage meat stuffing, duck fat roasted potatoes £20

Beetroot and butternut squash Wellington, rapeseed roasted potatoes, red wine £18 (v or vegan with changes)

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

Mains

Wiltshire maple and wholegrain mustard glazed ham, fried free-range eggs, hand cut chips and garden peas £17

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18.75

Add curry sauce £3.50

Thai red vegetable curry, sticky coconut rice and Thai salad (vg) £17.50

Add chicken £4 or king prawns £5

Double patty ground steak burger, smoked Applewood cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and skin on fries £17.50

Add smoked bacon £1.50

Lentil and vegetable burger with garlic, cumin and coriander, Applewood smoked cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and skin on fries £16.50

(v or vg with vegan smoked Applewood cheddar and vegan bun)

Sides

Skin on fries £5 (vg) | Cheesy skin on fries £6 (v) | Hand cut chips £5 (vg)

Cheesy hand cut chips £6 (v) | Buttered mash £5 (v) | Green vegetables £5 (vg)

Dressed house salad £5 (vg) | Macaroni cheese £6 (v) | Toasted garlic ciabatta £5.50 (vg)

Toasted garlic and cheese ciabatta £7.50 (v) | Curry sauce £3.50 (vg) | Peppercorn sauce £3.50 (v)

Kids and lighter bites

Roasted dry aged sirloin of beef, duck fat roasted potatoes £12 (Served pink, please ask if you prefer it cooked through)

Roast shoulder of pork, crackling, sage, onion and sausage meat stuffing, duck fat roasted potatoes £11.50

Roast shoulder of lamb, duck fat roasted potatoes £11.50

Roast chicken breast with sage, onion and sausage meat stuffing, duck fat roasted potatoes £10.50

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

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

Wiltshire maple and wholegrain mustard glazed ham, fried free-range egg, baked beans and fries £10

Butcher's sausage, mash or fries with peas and gravy £10

Battered fish and fries with homemade mushy peas £10.50

Pasta in tomato sauce or macaroni cheese with garlic ciabatta £9.50 (v or vg)

Cheese burger, fries and salad £10.50

A discretionary 10% service charge will be added to your bill



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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.