## the

## Plough <br> on the hill

## Dairy Free Menu

# Main menu served 12pm to 3pm and 5pm to 9pm Monday to Friday All day Saturdays 12pm to 9pm 

## Sharing Starters and Nibbles

Marinated olives $£ 4$ (vg)<br>Gluten free bread, extra virgin olive oil and balsamic vinegar $£ 5$ ( vg )


#### Abstract

Starters Quinoa chilli served with smashed avocado and a coriander and lime dressing $£ 8$ (vg) Today’s scotch egg served with piccalilli $£ 8$ (check flavour) Today’s soup $£ 7$ (usually vegan, but please check today's flavour)


## Mains

Wiltshire maple roasted ham, fried eggs, hand cut chips, garden peas and baby leaf salad $£ 15$
Pan roasted Barbary duck breast, dairy free butter and thyme fondant potato, beetroot puree, roasted chantenay carrots and kale $£ 22$

Sweet potato \& sage risotto $£ 16(\mathrm{vg})$ Add chicken $£ 4$ or king prawns $£ 5$ (Ask for no blue cheese) Today’s fresh fish in beer batter with hand cut chips, homemade tartare sauce and mushy peas $£ 16$

Beetroot and butternut squash Wellington, roasted new potatoes, tenderstem broccoli, redcurrant and rosemary gravy $£ 17$ (vg)
$60 z$ prime steak burger, smoked applewood cheddar, baby gem, tomato and gherkin, served with tomato relish and fries $£ 15$ Please ask for no cheese and a vegan bun - would you like bacon instead of cheese?

Curried cauliflower and lentil burger, baby gem, tomato and gherkin served with vegan aioli and fries $£ 14$ (vg) no dairy free and gluten free bun option available. Please ask for vegan bun

## Grill

60 minute sirloin steak $£ 18 \quad$ 8oz rump steak $£ 20 \quad$ 7oz fillet steak $£ 34$
Served with oven roasted button mushrooms and vine-ripened cherry tomatoes, hand cut chips and dressed mixed leaves Add curry sauce to your steak for $£ 3.50$

## Toasted Open Ciabattas

Roasted garlic butter $£ 5$ (vg)
Roasted red pepper, avocado and pesto $£ 10(\mathrm{vg})$
Barbecued pulled pork and spring onion $£ 11$

## Sandwiches

## Served 12pm to 3pm Monday to Friday and 12pm to 5pm Saturdays

Smoked salmon and cucumber $£ 9$ Ask for no cream cheese
Barbecued pulled pork, baby gem, spring onion $£ 9$
Roasted red pepper, avocado and pesto $£ 8$ (vg)
Wiltshire maple roasted ham $£ 8$ Ask for no cheddar - would you like piccalilli instead? All served on white or malted granary bread with dressed salad and ready salted crisps.

Swap crisps to fries for $£ 3$

## Sides

Fries $£ 4$ (vg)
Hand cut chips $£ 4$ (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

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 $£ 9$
Beef burger, fries and salad $£ 9$ Please ask for no cheese and vegan bun - would you like bacon instead of cheese?
30 minute sirloin steak, peas and fries $£ 10$

## Desserts

Vegan brownie and Purbeck vegan ice cream $£ 7.50$ (vg)
Vegan passionfruit posset with seeded granola $£ 7.50$ (vg)
Selections of sorbets and Purbeck vegan ice creams $£ 2.50$ per scoop (vg)
Sorbets - Lemon or raspberry
Ice creams - Vegan vanilla bean, vegan rhubarb and rosehip, vegan chocolate and raspberry Affogato with Purbeck vegan vanilla bean ice cream and Lotus Biscoff $£ 5.50$ (vg)

Why not add a liqueur with your affogato?

## Kids desserts

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