# Plough <br> on the hill 

## Gluten 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 $£ 5(\mathrm{vg})$ Please ask for gluten free bread Whole baked honey and rosemary Camembert, onion marmalade $£ 16$ (v) Please ask for gluten free bread

## Starters

Smoked mackerel pate, horseradish sauce $£ 9$ Please ask for gluten free bread Quinoa chilli served with smashed avocado and a coriander and lime dressing $£ 8$ (vg) Today’s soup $£ 7$ (usually vegan, but please check today’s flavour) Please ask for gluten free bread

## Mains

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

Sweet potato, sage and blue cheese risotto $£ 16$ (v) Add chicken $£ 4$ or king prawns $£ 5$
Today’s fresh fish in beer batter with hand cut chips, homemade tartare sauce and mushy peas $£ 16$
$60 z$ prime steak burger, smoked applewood cheddar, baby gem lettuce, tomato and gherkin, served with tomato relish and fries $£ 15$ Please ask for gluten free bun

Add smoked bacon $£ 1.50$
Curried cauliflower and lentil burger, baby gem lettuce, tomato and gherkin served with vegan aioli and fries $£ 14$ (v) no vegan and gluten free bun option available. Please ask for gluten free bun

## Grill

6 oz 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 a sauce to your steak: Blue cheese or peppercorn for $£ 3.50$

## Kids and lighter bites

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
30 minute sirloin steak, peas and fries $£ 10$

# Sandwiches <br> Served 12pm to 3pm Monday to Friday and 12pm to 5pm Saturdays <br> Smoked salmon, cream cheese and cucumber £9 <br> Barbecued pulled pork, baby gem, spring onion $£ 9$ <br> Roasted red pepper, avocado and pesto $£ 8$ (vg) <br> Wiltshire maple roasted ham and mature Cheddar $£ 8$ <br> Please ask for gluten free bread. Served with dressed salad and ready salted crisps. <br> Swap crisps to fries for $£ 3$. 

## Sides

Fries $£ 4$ (vg)
Cheesy fries $£ 5(\mathrm{v})$
Hand cut chips $£ 4$ (vg)
Cheesy hand cut chips $£ 5$ (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)

## Desserts

Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream $£ 7.50$
Today's brownie $£ 7.50$
Selections of sorbets and Purbeck ice creams $£ 2.50$ per scoop
Affogato (no biscoff) $£ 5.50$
Why not add a liqueur with your affogato?
Cheese plate, apple, celery, chutney, crackers $£ 12$ Please ask for gluten free crackers

## Kids desserts

Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream $£ 4$
Today’s brownie $£ 4$
Selections of sorbets and Purbeck ice creams $£ 2.50$ per scoop

