

The Silver Plough Menu

Please note that all the food is cooked freshly to order.

Vegetarian & Gluten Free option available

Please state if you are Gluten Free when ordering

STARTERS

Chef's Soup of the day £6.00

Chicken Liver Parfait with Madeira Jelly £7.00

Ham Hock Terrine with Red Onion Marmalade £6.50

Warm Field Mushroom & Barkham Blue Cheese Tart with Mixed Leaves £8.00 (V)

Steamed River Fowey Mussels, Champagne Velouté, Chives £7.50

Crayfish Cocktail, Fresh Coleslaw, Lemon £8.50

A LA CARTE

Slow Cooked Pork Belly, Tomato & Chick Pea 'fondue' Chorizo & Parsley £15.00

Salmon 'Bouillabaisse', Octopus, Mussels, Soffritto, Saffron Potatoes, Fennel & Parsley £15.50

Confit Duck Leg, Roasted Peppers, Noodles, Spring Onions, Coriander and Master Stock £16.00

Salisbury Plain Venison Cannon, Fondant Potato, Charred Leek, Romanesco & Red Wine £17.00

Rib Eye Steak, Sauce Béarnaise, Mushroom, Grilled Tomato with Salad and Potato Wedges £19.00

Khao Soi – a version of a Malaysian Green Curry of Asian Vegetables £14.00 (V)

PUB FAVOURITES

Ham, Brace of Hen Eggs, Salad & Triple Cooked Chips £12.50

Venison, Rabbit & Horseradish Lasagne- served with Dressed Green Leaves £14.50

Beer battered Catch of the Day served with Mushy Peas, Chips & Tartare Sauce £14.50

Slow Cooked Pork Belly & Chorizo Burger, served with Salad & Fries £13.50

Falafel Burger, Cucumber Reita, Salad and Fries £13.50 (V)

Cambridge Sausages & Mash, Onion Gravy £13.00

DESSERTS

Summer Fruit Oat Crumble with Custard £6.00

Rich Chocolate and Whisky Cup topped with Double Cream £6.00

Fresh Fruit Pavlova £6.00

Apple Strudel with Vanilla Ice cream £6.00☺

Chocolate Brioche Pudding with Dark Chocolate Sauce £6.00

A Selection of Local Cheeses

£8.50

For After

A Selection of Freshly made Coffees and Teas

Port, Dessert Wines, Liqueurs & Whiskeys

SUNDAY LUNCH MENU

STARTERS

Chef's Soup of the day £6.00
Chicken Liver Parfait with Port Jelly £7.00
Ham Hock Terrine with Red Onion Chutney £6.50
Crayfish Cocktail on a bed of fresh Coleslaw £8.50

MAIN COURSES

Beer battered Catch of the Day served with Mushy Peas, Tartare Sauce and Fries £14.50
Basic Beef Burger with Bacon and Cheese £13.50

SUNDAY ROAST

Sirloin of Beef £14.50
Shoulder of Pork £13.50
Leg of Chicken £13.00
Mixed Sharing Platter £15.95 per person
All accompanied by Cauliflower and Broccoli Cheese, Spinach, Red Cabbage, Carrot and Swede Mash
with Roast Potatoes

DESSERTS £6.00

Summer Fruit Oat Crumble with Custard
Rich Chocolate and Whisky Cup topped with Double Cream
Apple Strudel with Vanilla Ice cream
Fresh Fruit Pavlova with Strawberry Coulis

A Selection of Cheeses £8.50