

THE SILVER PLOUGH

STARTERS

Chef's Soup of the day £6.00 (V) (GF)

Miso Glazed Pig Cheeks, Grilled Pineapple and Pickled Cabbage £7.00

Smoked Haddock Gratin with Crispy Onions £6.95

Pancetta and Crayfish Risotto £7.00

Sautéed Wild Mushrooms on Toasted Muffin, topped with a Poached Egg £7.50

Baked Cornish Brie served with Cranberry and Crusty Ciabatta £6.50

Steak Tartare, Egg yolk and Crostini £7.50

A LA CARTE

Pan Roasted Sea Trout, Crushed Potatoes, Spinach, Cherry Tomatoes and Warm Tartare Sauce
£14.00 (GF)

*Pan-Roasted Chicken Supreme, Sautéed Chorizo, served with New Potatoes and Tenderstem
Broccoli and Kale* £15.50 (GF)

Slab of Smoked Bacon with Chickpeas, Cavallo Nero and Pistachio Salsa £13.00 (GF)

Potato Gnocchi with Sundried Tomato Cream Sauce and Mediterranean Vegetables £13.00 (V)

Lamb Rump, with Honey Glazed Root Vegetables, Spinach and Red Wine Jus £15.50

*Ribeye Steak served with Peppercorn Sauce, Portabello Mushroom, Grilled Tomato, Triple Cooked
Wedges and Salad Garnish* £21.75

PUB FAVOURITES

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

Beer battered Catch of the Day served with Mushy Peas, Chips & Tartare Sauce £13.50

*Homemade Burger of the day on a toasted Bun with Bacon, Cheddar, Tomato Relish, Gem Leaf
and Dill Pickles, served with Salad & Fries* £13.00

DESSERTS

Pink Rhubarb Oat Crumble with Custard £6.00

Dark Chocolate Baileys Mousse £6.00

Homemade Apple Strudel with Ice Cream £6.00

Strawberry and Fresh Cream Pavlova with Summer Fruit Syrup £6.00 (GF)

Brioche Bread and Butter Pudding with Vanilla Ice cream £6.00

A Selection of Local Cheeses

£8.50

For After

A Selection of Freshly made Coffees and Teas

Port, Dessert Wine, Liqueurs & Whiskeys