## SILVER PLOUGH

Beer	Rude Giant, Lager 4.5% GF	2.9 / 5.5
	Silver Plough Helles Lager 4.2%	2.9 / 5.6
	Badger, Tangle Foot 4.7%	2.65 / 5.1
	Badger, Best Bitter 3.7%	2.65 / 5.1
	Badger, Fursty Ferret 4.1%	2.65 / 5.1
	Outland, IPA 5.0%	2.9 / 5.6
	Cruzcampo, Lager 4.4%	3.35 / 6.5
Starters	Broccoli + stilton soup, bread + butter	8
	Pork Belly, apple, Korean BBQ sauce	10
	Carrot tart, orange, balsamic, pesto	9
	Pork, truffle + parmesan scotch egg	9.5
	Crispy coley tacos, sweetcorn salsa, mojo verde, paprika oil	9
	Westcombe rarebit croquettes, mustard mayo	9
Roasts	Roast Church Farm sirloin, horseradish cream + all the trimmings	21 / 23
	Slow braised Norton St. Phillip lamb belly, mint sauce + all the trimmings	21 / 23
	Falafel roast + all the trimmings	21
	all the trimmings = spuds, Yorkshire pudding, gravy, carrots + courgette, greens,	
	chard hispi cabbage, creamed leeks, pig in a blanket	
Mains	Double cheeseburger, American cheese, lettuce, pickles, slaw, chips	19.5
	Whole Brixham plaice, roasted Isle of Wight tomatoes, rainbow chard	25
	Grilled halloumi salad, almond + chilli honey	18
	Roasted cauliflower, romesco, maple + hazelnut butter	19
Sides	Extra roasties   yorkie   gravy	0
	Chilli greens	5
	Truffle + parmesan roasties	3
	Chips	5



This is what we're playing

On your bill you'll find a 12.5% discretionary service charge. 100% of which is split fairly between everyone who works here.

Please ask the squad if you would like to know about the allergens present in our food.