

# THE SILVER PLOUGH PITTON

## DRAUGHT

Rude Giant, Lager 4.5% GF	2.90 / 5.50
Silver Plough Helles Lager 4.2%	2.90 / 5.50
Badger, Tangle Foot 4.7%	2.65 / 5.10
Badger, Best Bitter 3.4%	2.65 / 5.10
Badger, Fursty Ferret 4.1%	2.65 / 5.10
Outland, IPA 5.0%	2.90 / 5.60

## SNACKS

Soup, bread + butter	9
Pork, parmesan + potato scotch egg, truffle mayo	10
Buttermilk fried chicken, Frank's hot honey + ranch	10
Trout pâté, fennel, lemon, dill, toast	9.5
Smoked applewood rarebit croquettes, red onion chutney	8.5
Tempura cauliflower, romesco, salsa verde	8.5

## PUB BANGERS

Double cheeseburger, American cheese, lettuce, pickles, slaw, chips	19.5
Beer battered haddock, tartare sauce, curry sauce, smashed peas, chips	19.5
Chicken, leek + gammon pie, smashed peas, mash, gravy	24
Gammon, egg + chips	17

## SIDES

Chips / mash	5
Mash, gravy + crispy onions	7
Mixed leaf salad	5
Truffle + parmesan chips	6
'Nduja butter greens	6
Flat bread, garlic, parmesan	8

## NOLE SOURDOUGH PIZZA

<b>no.1</b>	mozzarella + fresh basil	15
<b>no.4</b>	mushroom, Westcombe ricotta + truffle	15.5
<b>no.5</b>	'nduja, mozzarella + crispy onions	15.5
<b>no.6</b>	aubergine, tahini + roquito pepper (vegan on request)	15.5
<b>no.7</b>	pepperoni + chilli honey	15.5
<b>Meat special</b>	ask the squad	16

## DIPS

Garlic + herb	2.5
Frank's hot honey	2.5
Sriracha mayo	2.5
Ranch	2.5

## MAINS

8oz dry-aged ribeye, bearnaise butter, salad, chips	28
Whole grilled red mullet, spiced rice, chilli, lime, coriander	25
Bromham butternut squash, cashews, Westcombe ricotta, pomegranate	19
Venison stew + dumplings	24
Game schnitzel, peppercorn sauce, mash, pickled red cabbage (ask the squad)	22

## PUDDINGS

Sticky toffee pudding, toffee sauce, vanilla ice cream	8.5
Caramel torte, brandy cream	8.5
Gingerbread cookie, rhubarb ice cream	8
Apple + blackberry crumble, vanilla ice cream	8
Sorbet   lemon / mango (per scoop)	3
Ice cream   vanilla / chocolate / salted caramel / strawberry (per scoop)	3
Affogato	6
Add a shot of rum	+2

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.

# WINE LIST

## RED

Nero D'Avola, Ca Di Ponti 2021 **7 / 7.5 / 26**  
*Sicily, Italy*

Merlot, Les Olivers 2023 **7 / 7.5 / 26**  
*Pays d'Oc, France*

Tempranillo, Artesa 2023 **7 / 7.5 / 27**  
*Rioja, Spain*

Pinot Noir, Le Fou 2022 **30**  
*Pays d'Oc, France*

Shiraz, Sixty Clicks 2021 **32**  
*Victoria, Australia*

Malbec, Nieto Senetiner 2023 **35**  
*Mendoza, Argentina*

Côtes du Rhône, Les Terres Du Roy 2022 **38**  
*Côtes du Rhône, France*

Fleurie, Le Quartier 2021 **40**  
*Beaujolais, France*

Valpolicella Ripasso, Alpha Zeta 2021 **45**  
*Verona, Italy*

Châteauneuf du Pape 2022 **88**  
*Les Trescoy, France*

## SPARKLING

Prosecco, Domenico De Bertoil, **7.5 / 35**  
*Veneto, Italy*

English Sparkling Wine, Langham **60**  
*Dorset, England*

English Sparkling Rosé, Langham **60**  
*Dorset, England*

Champagne, Moët & Chandon **80**  
*France*

## WHITE

Pinot Grigio, Convivale 2023 **7 / 7.5 / 26**  
*Delle Venezie, Italy*

Sauvignon Blanc,  
Domaine de Vedilhan 2021 **7 / 7.5 / 28**  
*IGP Pays d'Oc, France*

Picpoul de Pinet,  
Duc De Morny 2022 **7 / 7.5 / 29**  
*Pinet, France*

Viognier **29**  
Domaine de Vedilhan 2023  
*IGP Pays d'Oc, France*

Grüner Veltliner 2017 **29**  
*Niederösterreich, Austria*

Chardonnay, The Listening Station 2022 **29**  
*Victoria, Australia*

Reisling, Rag 'n Bone 2022 **34**  
*Eden Valley, South Australia*

Gavi, La Luciana 2021 **37**  
*Piemonte, Italy*

Sauvignon Blanc, Ribbon Wood 2022 **38**  
*Marlborough, New Zealand*

Chablis, Domaine Le Motte 2022 **46**  
*Chablis, France*

Sancerre, Domaine De Broses 2021 **49**  
*Sancerre, France*

## ROSÉ

Grenache Cinsault Rosé,  
Pasquiers 2022 **7 / 7.5 / 26**  
*Pays d'Oc, France*

Côtes de Provence **8.5 / 9.5 / 35**  
Domaine de la Vielle Tour 2022  
*Provence, France*