

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

MAINS

Double cheeseburger, American cheese, lettuce, pickles, slaw, chips	19.5
Beer battered haddock, tartare sauce, curry sauce, smashed peas, chips	19.5
Whole grilled red mullet, spiced rice, chilli, lime, coriander	25
Bromham butternut squash, cashews, Westcombe ricotta, pomegranate	19

SIDES

Extra roasties yorkie gravy	0
Truffle + parmesan roasties	3
Cauliflower cheese	3/6
Chips	5

NOLE SOURDOUGH PIZZA

From 5pm

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

DIPS

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

ROASTS

Roast Church Farm sirloin, horseradish cream + all the trimmings.	21 / 23
Slow braised Norton St. Phillip lamb breast, mint sauce + all the trimmings	21 / 23
Roast gammon, apple sauce + all the trimmings	21 / 23
Roast vegetable loaf + all the trimmings	19 / 21
<i>All the trimmings = spuds, Yorkshire pudding, gravy, carrot + swede mash, braised red cabbage, greens, pig in blanket</i>	

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