

THE SILVER PLOUGH PITTON

DRAUGHT

Guinness 4.2%	3.65 / 7.10
Rude Giant, Lager 4.5% GF	3.10 / 6.00
Rude Giant, Juicy IPA 4.8%	2.85 / 5.80
Rude Giant, Best Bitter 4.0%	2.85 / 5.80
St Austell, Cornish Best 3.4%	2.85 / 5.80
Rude Giant, IPA 4.3%	3.00 / 5.80

SNACKS

Soup, bread + butter	9
Braised lamb scotch egg, chive mayo, Sriracha	10
Grilled mackerel, lemon yoghurt, chilli crisp	9.5
Chicken thigh skewer, honey, soy, spring onion	10
Smoked applewood rarebit croquettes, spiced apple chutney	8.5
Devilled mushrooms on focaccia toast, hazelnut	8.5

PUB BANGERS

Double cheeseburger, American cheese, lettuce, pickles, slaw, chips	21
Beer battered haddock, tartare sauce, curry sauce, smashed peas, chips	23
Beef + stout pie, smashed peas, mash, gravy	25
Calves' liver, mash, greens, bacon jam	24

SIDES

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

NOLE SOURDOUGH PIZZA

no.1	mozzarella + fresh basil	16
no.4	mushroom, Westcombe ricotta + truffle	16.5
no.5	'nduja, mozzarella + crispy onions	16.5
no.6	aubergine, tahini + roquito pepper (vegan on request)	16.5
no.7	pepperoni + chilli honey	16.5
Meat special ask the squad		17

DIPS

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

MAINS

8oz dry-aged steak, confit garlic, salad, chips	29.5
Chalk stream trout, potato cake, warm tartare sauce, lemon	26
Grilled cauliflower steak, smoked beetroot, tahini, crispy shallots	20
Merguez sausage, peppers + onions, toast	25
Pork schnitzel, mash, mustard sauce, pickled cucumber, cranberry	23

PUDDINGS

Sticky toffee sundae, vanilla ice cream	8.5
White chocolate bread + butter pudding, brandy cream	8.5
Dark chocolate, date + cashew nut brittle, vanilla ice cream	6
English cheese (ask the squad) tomato chutney, Peters yard crackers	9
Gingerbread cookie, rhubarb 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.

SPARKLING

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7.5 / 30
Cava, Peralada, Stars Brut Reserva ORG <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Champagne Grande Réserve 1er Cru NV, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Furleigh Estate, Classic Cuvée 2018 <i>Dorset, England</i>	55
Champagne Grande Réserve 1er Cru NV, Pierre Mignon <i>Champagne, France</i>	65
Bollinger Special Cuvée NV <i>Champagne, France</i>	100

RED

Merlot, Los Espinos 2021 <i>Valle Central, Chile</i>	7.5 / 8 / 29
Negroamaro, 'Il Pumo' 2022 <i>San Marzano, Italy</i>	7.5 / 8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	29
Pinor Noir, Les Mougeottes 2023 <i>Languedoc, France</i>	8 / 8.5 / 30
Malbec, Santa Julia 2023 ORG <i>Mendoza, Argentina</i>	30
Côtes du Rhône, Domaine de la Berthète 2023 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Minvielle 2022 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2023 <i>Burgundy, France</i>	45
Rosso di Montalcino, Argiano 2022 <i>Tuscany, Italy</i>	48
Barolo, Castagni 'Reverdito' 2018 <i>La Morra, Italy</i>	55
La Rioja Alta 'Viña Ardanza' Reserva 2017 <i>Rioja, Spain</i>	60
Château Pavillon Rocher, St-Émilion Grand Cru 2016 <i>Saint-Émilion, France</i>	60
Piedlong, Famille Brunier 2020 <i>Châteauneuf-du-Pape, France</i>	65
Pinot Noir, Talley Estate 2020 <i>California, USA</i>	65
Brunello di Montalcino, Cortonesi La Mannella 2018 <i>Tuscany, Italy</i>	70
Côte-Rôtie, Yves Cuilleron 2020 <i>Côte-Rôtie, France</i>	95
Amarone della Valpolicella, Le Bertarole 2018 <i>Veneto, Italy</i>	95
Gevrey-Chamertin, René Bouvier 2022 <i>Burgundy, France</i>	100

ORANGE

Le Mécanique du Vin, Vin orange 2023 <i>Languedoc, France</i>	29
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	30

WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	28
Grillo, Cantine Paolini 2023 ORG <i>Sicily, Italy</i>	7.5 / 8 / 29
Chardonnay, Montsablé 2023 <i>Haute Vallée de l'Aude, France</i>	7.5 / 8 / 29
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Picpoul de Pinet, Ornezon 2023 <i>Languedoc, France</i>	8 / 8.5 / 31
Rioja Blanco, Gatito Loco 2022 ORG <i>Rioja, Spain</i>	32
Chenin Blanc, Winery of Good Hope 2022 <i>Western Cape, South Africa</i>	33
Grüner Veltliner, Funkstille 2022 <i>Niederösterreich, Austria</i>	34
Riesling Trocken, Von Buhl 'Bone Dry' 2023 <i>Pfalz, Germany</i>	34
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	8.5 / 9 / 35
Gavi del Comune di Gavi 2022 Produttori de Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rias Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2023 <i>Burgundy, France</i>	51
Condrieu 'La Berne' 2022 Lionel Faury <i>Côtes du Rhône, France</i>	68
Chenin Blanc, The FMC 2023 <i>Stellenbosch, South Africa</i>	70

ROSÉ

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	7.5 / 8 / 29
Wraxall, Early Pinot Noir Rosé 2023 <i>Somerset, England</i>	32
Palm Par l'Escarelle 2023 ORG Provence, France <i>Château l'Escarelle,</i>	9 / 9.5 / 35
Les Deux Anges 2022 ORG <i>Provence, France</i>	42
Palm Par l'Escarelle 2022 MAGNUM ORG <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 MAGNUM ORG <i>Provence, France</i>	80

PUDDING

Chateau Briatte, Sauternes 2021 <i>Bordeaux, France</i>	7 / 29
Quady, Elysium Black Muscat 2022 <i>California, USA</i>	7 / 29
Michele Chiarlo, Nivole Moscato d'asti 2023 <i>Piedmont, Italy</i>	7 / 29
Kopke 10yr Old Tawny Port	9
Kopke LBC Port	9