

# THE SILVER PLOUGH PITTON

<b>Beer</b>	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
<b>Starters</b>	Broccoli & stilton soup, bread + butter	8
	Chicken & red pepper terrine, toast, English mustard	9
	Rarebit croquette, mustard mayonnaise	9
	Church Farm beef + jalapeno scotch egg, chilli cranberry jam	9.5
	Polenta wedges, cashew + coconut cream, siracha	9
	<b>Roasts</b>	Roast Church Farm sirloin, horseradish cream + all the trimmings
Slow braised Norton St. Phillip lamb shoulder, mint sauce + all the trimmings		21 / 23
Squash falafel roast + all the trimmings		21
<i>all the trimmings = spuds, Yorkshire pudding, gravy, carrot + swede mash, greens, braised red cabbage, creamed leeks, pig in a blanket</i>		
<b>Mains</b>	Double cheeseburger, American cheese, lettuce, pickles, slaw, chips	19.5
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, chips	19.5
	Whole Brixham sea bream, sauteed potatoes, asparagus, charred lemon, caper butter	25
<b>Sides</b>	Extra roasties   yorkie   gravy	0
	Chilli greens	5
	Chips	5

**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.**