

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
Camden Hells, Lager 4.6%	3.35 / 6.50
Mahou, Lager 5.1%	3.35 / 6.50

SNACKS + STARTERS

Whitebait + Curried Ketchup	8
Soup, Bread + Butter	9
Frickles + Ranch	8
Pork Scotch Egg + English Mustard	9
Hot Smoked Mackerel Pate + Toast	9.5
Confit Garlic + Mushroom Arancini, Cashew Cream	9.5
Buttermilk Fried Chicken, Frank's Hot Honey + Ranch	10

PUB BANGERS

Double Cheeseburger, American Cheese, Lettuce, Pickles, Slaw, Chips	21
Beer Battered Haddock, Tartare Sauce, Curry Sauce, Smashed Peas, Chips	23
Lamb + Mint Pie, Smashed Peas, Mash + Gravy	25
Calves' Liver, Mash, Greens, Bacon Jam	24

SIDES

Chips / Mash	5
Mixed Leaf Salad	5
Truffle + Parmesan Chips	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 Bavette Steak, Isle Of Wight Tomatoes, Chimichurri, Chips	29
Whole Roasted Seabass, Lemon Fennel + Cucumber Salad	23
Grilled Peach, Burrata + Prosciutto Salad	20
Chicken Piccata, Pancetta + Butterbean Cassoulet, Preserved Lemon + Capers	23

PUDDINGS

Mango Tart, Strawberry + Apple Salsa	8.5
Dark Chocolate, Dried Apricot + Almond Brittle, Vanilla Ice Cream	6
English Cheese (Ask The Squad) Tomato Chutney, Peter's Yard Crackers	10
Blondie Sundae, Raspberries, 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, Orée Sauvage 2024 <i>Pays D'oc, France</i>	7 / 8 / 29
El Otro Tinto <i>Carinena, Spain</i>	8 / 9 / 32
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	32
Pinor Noir, Les Mougeottes 2023 <i>Languedoc, France</i>	8.5 / 9.5 / 34
Malbec, Le Gran Bestia 2024 <i>Mendoza, Argentina</i>	8.5 / 9.5 / 35
Côtes du Rhône, Domaine de la Berthète 2023 <i>Côtes du Rhône, France</i>	35
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>	90
Gevrey-Chamertin, René Bouvier 2022 <i>Burgundy, France</i>	100

ORANGE

Le Mécanique du Vin, Vin orange 2023 <i>Languedoc, France</i>	30
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	35

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 / 8.75 / 29
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Picpoul de Pinet, Ornezon 2023 <i>Languedoc, France</i>	8 / 8.75 / 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 / 9.5 / 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>	8 / 9 / 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>	8.5 / 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>	7.5 / 32
Quady, Elysium Black Muscat 2022 <i>California, USA</i>	8 / 34
Michele Chiarlo, Nivole Moscato d'asti 2023 <i>Piedmont, Italy</i>	7 / 29
Kopke 10yr Old Tawny Port	9
Kopke LBC Port	9