

THE SILVER PLOUGH PITTON

DRAUGHT

St Austell, Cornish Best 3.4%	2.85 / 5.80
Rude Giant, Lager 4.5% GF	3.10 / 6.00
Rude Giant, IPA 4.3%	3.00 / 5.80
Guinness 4.2%	3.65 / 7.10
Rude Giant, Best Bitter 4.0%	2.85 / 5.80
Rude Giant, Juicy IPA 4.8%	2.85 / 5.80
Camden Hells, Lager 4.6%	3.35 / 6.50
Mahou, Lager 4.8%	3.35 / 6.50

BOOZE-FREE

Guinness 0.0%	6.5
Thatchers Zero	5.5
Peroni 0.0%	5
Botivo + Tonic	8
Éclat Sparkling, Wednesday's Domaine (Bottle)	30
Piquant White, Wednesday's Domaine (Bottle)	28
Vignette Red, Wednesday's Domaine (Bottle)	28

STARTERS

Welsh Rarebit Muffin, Red Onion Chutney	9
Pork + Parmesan Scotch Egg, Aioli	10
Smoked Cod's Roe + Trout Scratchings	10
French Onion Soup, Gruyère Croutons	9
Butternut Squash + Westcombe Ricotta Tart	8
Padron Peppers, Sherry Vinegar, Sea Salt	8
Smoked Duck Breast, Celeriac Remoulade, Blackberry	12
Chilli Squid, Sriracha Mayo	10

ROASTS

Roast Church Farm Sirloin, Horseradish Cream + All The Trimmings	23 / 25
Roast Chicken, Parsley + White Wine Sauce + All The Trimmings	23
Roast Porchetta, Apple Sauce + All The Trimmings	23 / 25
Lentil Loaf, Smoked Beetroot Purée + All The Trimmings	20 / 21

All The Trimmings = Roasties, Yorkshire Pudding, Gravy, Parsnips, Chantenay Carrots, Mixed Greens, Pork + Sage Stuffing

MAINS

Double Cheeseburger, American Cheese, Lettuce, Pickles, Slaw, Chips	22
Beer Battered Haddock, Tartare Sauce, Smashed Peas, Curry Sauce, Chips	23
Roasted Pumpkin, Figs, Treviso, Goat's Cheese, Seeds, Honey	21
Market Fish, Fennel, Chorizo, Crème Fraiche	MP

SIDE DISHES

Extra Roasties Yorkie Gravy	0	Chips	5
Cauliflower Cheese	7	Mash	5
Brussels Sprouts, Pancetta	6	Garlic + Chilli Greens	6
Poutine	7	Mixed Leaf Salad	5

Please ask about any allergens present in our food and do let us know if you have any allergies.

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	9
Winter Berry Crumble, Black Treacle Custard	9
Chocolate Crèmeux, Brandy Snap, Tonka Bean Chantilly Cream, Sea Salt	10
Gorgonzola + Honey, Crackers	10
Affogato Espresso + Stracciatella Ice Cream, Kraken Rum, Biscuit	8

OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET

	<i>1,2 or 3 Scoops</i>
Chocolate	4 / 6 / 8
Roasted Strawberry	4 / 6 / 8
Vanilla Bean	4 / 6 / 8
Salted Caramel	4 / 6 / 8

SORBET

	<i>1,2 or 3 Scoops</i>
Mango	4 / 6 / 8
Lemon	4 / 6 / 8

PUDDING WINE

	<i>glass / bottle</i>
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

A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH - WALTER ROSE & SON

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock.

They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

DID YOU KNOW?

The Plough sits within an 18th-century farmhouse once known as Ivy Clad Farm. It became a pub shortly after the Second World War and quickly established itself as a meeting place for the village.

Pitton's history stretches back thousands of years; prehistoric remains have been uncovered nearby, and the grounds of Clarendon Palace, a medieval royal residence and once Britain's largest deer park, lie just beyond the village. Our 12th-century church still stands proudly at the heart of the community.

Today, the pub continues that long story of village life - a place where locals and visitors alike gather for good company and proper pints.