

THE SILVER PLOUGH PITTON

SHARPENERS

Rhubarb Royal <i>Rhubarb + Ginger Gin, Jalapeno + Pineapple, Lemonade, Ginger Beer, Bitters</i>	12
Aperol Spritz <i>Aperol, Prosecco, Soda, Orange</i>	11
Tempest <i>Kraken, Drambuie, Ginger Beer, Lime</i>	12
Mojito <i>White Rum, Lime, Soda, Mint</i>	12
Bramble <i>Crème de Mûre, Gin, Lemon, Berries</i>	12
Negroni <i>Gin, Martini Rosso, Campari</i>	12
Crémant de Bourgogne, Dufouleur Père & Fils NV	9.5 / 40

STARTERS

Welsh Rarebit, English Muffin, Red Onion Chutney	9
'Nduja Scotch Egg, Aioli	10
Cured Chalkstream Trout, Beetroot, Horseradish	12
Tuscan Chickpea + Pancetta Soup, Gremolata	9
West End Farm Pork Belly, Barbecue Sauce	10
Padron Peppers, Sherry Vinegar, Sea Salt	8
Real Cure Charcuterie, Cornichons, Toast	13
Wye Valley Asparagus, Poached Egg, Brown Butter Hollandaise	11
Salt + Pepper 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 / 25
Roast Porchetta, Apple Sauce + All The Trimmings	23 / 25
Lentil Loaf, Smoked Beetroot Purée + All The Trimmings	23

All The Trimmings = Roasties, Yorkshire Pudding, Gravy, Creamed Leeks, Carrot + Swede Mash, Seasonal Greens, Pork + Sage Stuffing

MAINS

Double Cheeseburger, Crispy Onions Lettuce, Pickles, Slaw, Chips	22
Beer Battered Haddock, Tartare Sauce, Smashed Peas, Curry Sauce, Chips	23
Handmade Shortcrust Pie, Mash, Greens, Gravy	26
Brixham Sea Bass, Mussels, Cauliflower, Samphire	28
Wild Mushroom Skewer, Roasted Pepper, Tahini, Lime, Fennel, Flatbread	22

SIDE DISHES

Extra Roasties Yorkie Gravy	0	Celeriac + Fennel Slaw	5
Cauliflower Cheese	7	Garlic + Chilli Greens	6
Chips	5	Mixed Leaf Salad	5

Please ask about any allergens present in our food and do let us know if you have any allergies. We cannot fully guarantee the absence of cross contamination.

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	10
Chocolate Nemesis, Crème Fraîche	10
Popcorn Pannacotta, Strawberries, Honeycomb	10
Gorgonzola + Honey, Crackers	10
Affogato Espresso + Stracciatella Ice Cream, Biscuit (<i>Add a Boozy Shot +4</i>)	8

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

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

SORBET

	1, 2 or 3 Scoops
Mango	4 / 6 / 8
Lemon	4 / 6 / 8
Blackberry	4 / 6 / 8

PUDDING WINE

	glass / bottle
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.