

# 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 |

## **BOOZE-FREE**

|  |    |
|--|----|
| Botivo + Tonic   | 8  |
| Éclat Sparkling, Wednesday's Domaine ( <i>Bottle</i> ) | 30 |
| Piquant White, Wednesday's Domaine ( <i>Bottle</i> )   | 28 |
| Vignette Red, Wednesday's Domaine ( <i>Bottle</i> )    | 28 |

## **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 |

## **MAINS**

|  |    |
|--|----|
| Mr Clothier's Lamb, Artichokes, Bacon, Pearl Onions, Peas                          | 29 |
| Brixham Sea Bass, Mussels, Cauliflower, Rainbow Chard                              | 28 |
| 8oz Dry Aged Sirloin Steak, Black Garlic Butter, Roasted Tomato, Watercress, Chips | 36 |
| Chicken Schnitzel, Celeriac Slaw, Salad  | 26 |
| Roast Chicken Salad, Wild Garlic Chimichurri, Heritage Tomatoes, Crispy Onions     | 21 |
| Wild Mushroom Skewer, Roasted Pepper, Tahini, Lime, Fennel, Flatbread              | 22 |

## **PUB BANGERS**

|  |    |
|--|----|
| Double Cheeseburger, Lettuce, Pickles, Slaw, Chips                     | 22 |
| Beer Battered Haddock, Tartare Sauce, Smashed Peas, Curry Sauce, Chips | 23 |
| Walter Rose Sausages, Mash, Greens, Onion Gravy                        | 22 |
| Quarr Cross Venison Steak Frites, Peppercorn Sauce, Salad              | 24 |
| Handmade Shortcrust Pie, Mash, Greens, Gravy                           | 26 |

## **SIDE DISHES**

|   |   |                        |   |
|---|---|------------------------|---|
| Chips   | 5 | Mixed Leaf Salad       | 5 |
| Chicken Salt Chips + Brown Butter Hollandaise | 8 | Celeriac + Fennel Slaw | 5 |
| Buttered New Potatoes                         | 6 | Asparagus + Pesto      | 8 |
| Garlic + Chilli Greens                        | 6 |                        |   |

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           | 10 |
| Chocolate Nemesis, Crème Fraiche                                       | 10 |
| Popcorn Pannacotta, Strawberries, Honeycomb                            | 10 |
| Gorgonzola + Honey, Crackers   | 10 |
| Affogato   Espresso + Stracciatella Ice Cream, Biscuit (+4 Boozy Shot) | 8  |

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

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

## **SORBET**

|            |                        |
|------------|------------------------|
|            | <b>1,2 or 3 Scoops</b> |
| Mango      | 4 / 6 / 8              |
| Lemon      | 4 / 6 / 8              |
| Blackberry | 4 / 6 / 8              |

## **PUDDING WINE**

|   |                       |
|---|-----------------------|
|   | <b>glass / bottle</b> |
| Chateau Briatte, Sauternes 2021<br><i>Bordeaux, France</i>            | 7.5 / 32              |
| Quady, Elysium Black Muscat 2022<br><i>California, USA</i>            | 8 / 34                |
| Michele Chiarlo, Nivole Moscato d'asti 2023<br><i>Piedmont, Italy</i> | 7 / 29                |
| Kopke 10yr Old Tawny Port   | 9                     |
| Kopke LBV 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.