



MAIN MENU

Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

Snacks & Sharing

Marinated Gordal olives (ve) **4.75**

Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve) **4.25**

Seafood arancini, saffron aioli, English Pecorino **6.95**

Roasted garlic and apricot Scotch egg, harissa ketchup **8.50**

Sharing

Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve) **16.95**

British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia **21.95**

Starters & Lighter Dishes

Brixham crab and Old Winchester quiche, green apple, radish and fennel salad **10.50**

Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v) **8.75**

Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve) **8.95**

Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad **8.95**

Flatbreads & Salads

Chicken shawarma flatbread, baba ghanoush, sumac onions, herb salad, pickled chilli, za'atar yoghurt **13.50**

Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa **12.95**

Isle of Wight tomato flatbread, Symplicity 'nduja, vegan burrata, rocket, pickled chilli (ve) **11.50**

Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing **16.95**

Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo) **8.75/13.95**

Mains

West End Farm pork ribeye, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli **21.95**

Castlemead Farm chicken supreme, sweetcorn, gnocchi, oyster mushrooms, broad beans, tarragon butter **21.50**

Fillet of stone bass, heritage tomatoes, butterbeans, Brixham crab and chilli butter, sherry vinaigrette, basil **22.50**

Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo) **16.50**

Ravioli of Symplicity 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve) **17.50**

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce **18.95**

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries **18.25**

8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress **23.95**

Sauces: Béarnaise / Peppercorn **2.95**

Sides

- Thick-cut pub chips or skin-on fries (v) **4.50**
English garden salad, radish and herbs (ve) **4.95**
Seasonal green vegetables, garlic butter (v) **5.25**
Truffle fries, English Pecorino, chives (v) **5.50**
Roasted new season potatoes, salsa verde (ve) **4.95**
Fregola, peas, broad beans and mint (ve) **5.50**
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Pudding

- Rhubarb and custard blondie, Madagascan vanilla ice cream, ginger crumble (v) **8.50**
Valrhona dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v) **7.95**
Iced citrus parfait, raspberries, sorbet, maple granola (ve) **7.95**
Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans (v) **8.50**
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Cheese

- West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton **12.95**
Served with caramelised onion and apple chutney, cornichons, crackers (v)
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Nearly Full?

- Three little Biscoff filled doughnuts (ve) **3.95**
Perfect with a coffee!
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo) **3.75**
Two scoops of Granny Gothards ice creams and/or sorbets (v) **5.95**
Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5.75**
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat
Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing
Dairy-free milks available.

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs
Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni
We have a range of dessert wines available - please ask for details

To book a table please visit butcombe.com