



SUNDAY

Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve) **4.50**

Butcombe Goram IPA and West Country Vintage Cheddar rarebit (v) **5.25**

Devilled whitebait, tartare sauce **5.50**

Castlemead Farm chicken wings, chipotle BBQ sauce, crispy onions **8.50**

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

Starters

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v) **7.95**

Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing **8.75**

Isle of Wight tomato bruschetta, vegan burrata, olive tapenade and basil (ve) **8.95**

Vietnamese style prawn salad, rice noodles, roasted cashews, lime, ginger and chilli dressing **9.75/14.95**

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce **21.75**

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce **19.95**

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce **19.50**

Our seasonal vegetable Wellington, mushroom gravy (v) (veo) **16.50**

Mains

Seabass Niçoise, roasted baby potatoes and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing **19.95**

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

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

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce **18.95**

Sides

Cauliflower cheese, thyme crumb (v) **5.25**

Roast potatoes, aioli, crispy onions (v) **4.75**

Thick-cut pub chips or skin-on fries (v) **4.50**

Truffle fries, English Pecorino, chives (v) **5.50**

Seasonal green vegetables, garlic butter (v) **5.25**

Garlic buttered ciabatta / with cheese (v) **4.95/6.95**

pudding

Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v) **8.50**

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo) **8.50**

Sticky date pudding, butterscotch sauce, clotted cream ice cream (v) **7.95**

Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v) **13.50**

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton **12.95**

Served with caramelised onion and apple chutney, cornichons, crackers (v)

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

OUR FOOD ETHOS

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

SUSTAINABILITY

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers

To book a table please visit butcombe.com