

Supper

Aperitifs

Allora Spritz / Paloma Limona / Hugo Royale Spritz

Snacks

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| Buttermilk fried chicken, buffalo hot honey and ranch | 7.3 |
| Spiced corn ribs, jalapeno mayo (ve) | 6.7 |
| Salt and five pepper calamari, roast garlic mayo, lime | 9 |
| Loaded hummus, chipotle relish, blackened corn, cajun chickpeas, BBQ flatbread (ve) | 8.5 |
| Sweet potato falafel, tahini yoghurt, za'atar (ve) | 7.3 |

Sharing

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| Hobbs House breads and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) | 9.5 |
| British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia | 23.8 |

Starters & Lighter Options

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| Sprouting broccoli, stracciatella, rocket and almond salad, tomato vinaigrette (ve) | 9.3/15.5 |
| Cornish pork rillettes, beer pickles, strong mustard, buttered toast | 9.9 |
| Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad | 10.5 |

Burgers

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| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries | 18.9 |
| English lamb burger, harissa ketchup, pink onions, feta and cucumber yoghurt, pickled chilli, skin-on fries | 19.5 |
| Black bean and mushroom burger, hummus, smoked Cheddar, jalapeño mayo, pink pickled onions (ve) | 18.5 |

Mains

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| Somerset chicken supreme, grilled chorizo, roast garlic cream, polenta, blackened corn, chimichurri | 22 |
| King prawn linguine, tomato marinara, Brixham crab and chilli butter, caramelised lemon | 21 |
| Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce | 19.7 |
| Green pea, spinach and broad bean risotto, fried artichokes and soft herbs (v) (veo) | 17 |
| Butcombe ale sausage pinwheel, new potato and leek hash, three mustard butter | 18.9 |
| 10oz rump steak, garlic butter, pub chips, mushroom, watercress, béarnaise or peppercorn sauce | 30.5 |

Sides

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| Thick-cut chips or skin-on fries (ve) | 5.5 | Butcombe beer-battered onion rings (v) | 5 |
| Seasonal green vegetables, garlic butter (v) | 5.8 | Fried new potatoes, chipotle sour cream (v) | 6 |
| Chopped salad, tahini, za'atar (ve) | 5.1 | Caesar salad, Pecorino, anchovy dressing | 6 |

Puddings & Cheese

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| Buttermilk pudding, Wye Valley rhubarb, ginger oat crumble | 8.3 |
| Dark chocolate and pecan brownie, toffee popcorn, salted honey ice cream (v) (veo) | 8.9 |
| Lemon posset, English raspberries, meringue and pistachio shortbread crumble (v) | 8.3 |
| Sticky date pudding, toffee sauce, rum & raisin ice cream (v) | 8.7 |
| British artisan cheese, caramelised onion chutney, cornichons, crackers (v) | 13.9 |

Nearly Full?

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| The 'After Eight' Ice Cream (v) | 5.9 |
| Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i> | 4.8 |
| Two scoops of Granny Gothards ice creams and sorbets (v) (veo) | 6.3 |
| Affogato: vanilla ice cream, illy espresso, little biscuits (v) | 5.9 |

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. Here's some of our favourite cocktails...

Café Cubano
Manhattan
Mezcal Old Fashioned

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.

Our Suppliers and Producers

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



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.