

Lunch

Snacks & Small Plates

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
Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	8.8
Sweet potato falafel, tahini yoghurt, za'atar (ve)	7.3
Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad	10.5

Sharing

Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.95
British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	23.8

Sandwiches & Flatbreads

Roasted chicken Caesar focaccia, smoked streaky bacon, gem lettuce, pecorino	11.5
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	13
Isle of Wight tomato and Symplicity 'nduja' flatbread, rocket, stracciatella, pickled chilli (ve)	13
Lamb kofta flatbread, burnt aubergine, harissa yoghurt, sumac onions, tahini, pickled chilli	16
Add skin-on fries	3.5

Brunch & Lighter Options

Butcombe Goram IPA and Cheddar rarebit, smoked ham hock, poached egg, pickled onion salad	12
Ultimate brekky bap, double sausage patty, American cheese, bacon relish, hash brown, sunny egg	13.3
Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	11.9
Sprouting broccoli, stracciatella, rocket and almond salad, tomato vinaigrette (ve)	9.3/15.5
Hummus bowl, sweet potato falafel, chopped salad, quinoa, za'atar chickpeas, tahini dressing (ve)	14.5

Burgers

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

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
Green pea, spinach and broad bean risotto, fried artichokes and soft herbs (v) (veo)	17
Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce	19.7
Butcombe ale sausage pinwheel, new potato and leek hash, three mustard butter	18.9
6oz Flat-iron steak, Café de Paris butter, skin-on fries, rocket	19.5

Sides

Thick-cut pub chips or skin-on fries (v)	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	Truffle fries, Pecorino, aioli, chives (v)	6.3

Puddings & Cheese

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?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.8
The 'After Eight' Ice Cream (v)	5.9
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.3
Affogato: vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.9
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.