

Lunch

Snacks & Sharing

Grilled sourdough, whipped brown butter, smoked sea salt (v)	5
Pheasant sausage roll, prune ketchup	7.5
Cauliflower pakora, mango and coconut masala (ve)	6.5
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.5

Starters

Scotch egg of the week - please ask for details	9.5
Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	9.5
Honey-roasted parsnip soup, crème fraîche, chestnut and winter herb gremolata (v)	7.9
Kedgeree arancini, curry mayonnaise, pickled quail's egg, fennel and herb salad	9.9

Sandwiches & Flatbreads

Please ask about our 'sandwich of the day'

Stokes Marsh Farm rump steak sandwich, caramelised and crispy onions, horseradish, rocket	17.5
Chicken Milanese flatbread, garlic and herb butter, streaky bacon, gem lettuce, aioli, Pecorino	15.9
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.9
Roasted heritage squash and 'chorizo' flatbread, hummus, pickled chillies, herb salad (ve)	13.9
<i>Add skin-on fries</i>	3.5

Brunch & Light Lunch

Ultimate brekky bap, double sausage patty, American cheese, bacon relish, hash brown, sunny egg	13.9
Butcombe Pale Ale and Cheddar rarebit, smoked ham hock, poached egg, pickled onion salad	13.5
Autumn salad - pearl barley, roasted heritage squash, apple, kale pesto, candied walnuts, watercress (ve)	12.9
<i>Add streaky bacon / poached egg</i>	2.5/1.5

Pub Classics

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce	19.9
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
170g Flat-iron steak, Diane sauce, truffle and parmesan fries, rocket salad	21.9
Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries	19.5

Mains

Cornbury Estate venison sausage, borlotti bean and pepper stew, kale pesto	19.5
Creedy Carver chicken supreme, confit garlic mash, prosciutto, pearl onion gravy	21.9
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	12.5/18.5
Potato gnocchi and miso-roasted mushrooms, chestnuts, wild mushroom velouté, gremolata (ve)	17.5

Sides

Thick-cut chips or skin-on fries (ve)	5.6	Butcombe beer-battered onion rings (v)	5.1
Three cheese mac n' cheese, thyme crumb (v)	6.9	Seasonal greens, garlic butter (v)	5.8
Shredded kale, apple and walnut salad (ve)	4.7	New potatoes, chive butter (v)	5.5

Puddings & Cheese

Apple frangipane tart, salted caramel, clotted cream ice cream (v)	8.5
Dark chocolate delicé, clementine, brandysnaps, cinnamon ice cream (v)	9.5
Coconut rice pudding and roasted pineapple, pistachio, Butcombe Golden Spiced Rum caramel (ve)	8.9
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	13.5

Nearly Full?

'Cookies & Cream' - chocolate chip cookies, baked daily, with chantilly cream (v)	3
The 'After Eight' ice cream, white chocolate and mint (v)	6.5
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	5
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.9

Food For Thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



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

Some of our favourites:

Tiramisu Espresso Martini
Cherry & Almond Sour
Irish Coffee

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



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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.