

# Sunday

# Aperitifs

Bloody Mary / Hugo's Royale Spritz / Limone Negroni / Blackeyed Cosmopolitan

## **Snacks & Sharing**

Snacks & Snaring	
Grilled sourdough, whipped brown butter, smoked sea salt (v)	5
Pheasant sausage roll, prune ketchup	7.5 6.5
Cauliflower pakora, mango and coconut masala (ve)	
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)	9.5/17.5
Honey-roasted parsnip soup, crème fraiche, chestnut and winter herb gremolata (v)	7.9
Kedgeree arancini, curry mayonnaise, pickled quail's egg, fennel and herb salad	9.9
The Great British Roast All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy	
Somerset chicken supreme, sausage and onion stuffing, proper bread sauce	23.9
Rump of grass fed beef (served medium-rare), horseradish sauce	25.9
Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce	23.9
Trio of roasted meats, with all the trimmings	26
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)	18.5
Mains	
Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce	19.9
Potato gnocchi and miso-roasted mushrooms, chestnuts, wild mushroom velouté, gremolata (ve)	17.5
Brixham market fish of the day - please ask for details	MP
Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries	19.5
Add streaky bacon	2.5

# Sides

Cauliflower cheese, thyme crumb (v)	6	Roast potatoes, aioli, crispy onions (v)	5.5
Thick-cut chips or skin-on fries (ve)	5.6	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 delice, 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 is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through THE BURNT CHEF training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

### Tea & Coffee

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

