

Lunch

Snacks & Sharing

House Gordal olives 3.9

Sourdough focaccia, Estate Dairy cultured butter, radishes, salted anchovies	6.5
Summer crudités, sweet potato hummus, za'atar (ve)	6.5
Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives	15.9

Starters & Salads

Green pea, coconut and mint soup, sourdough focaccia (ve)	8.5
Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles	9.9
BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa	8.9
Beetroot cured Chalk Stream trout, potato salad, cucumber, buttermilk and dill	10.5
Heritage tomato panzanella salad, basil, capers, stracciatella, sherry vinaigrette (ve)	9.7/14.9
Thai-style larb, crispy mince, Nam Jim dressing, toasted rice powder, chilli, lime and fresh herbs (ve)	14.5

Brunch & Lighter Options

Loaded eggy bread, hot-honey halloumi, smashed avocado, roast tomatoes, herb salad (v)	13.9
Ultimate brekky bap, double sausage patty, American cheese, bacon relish, hash brown, sunny egg	14.5
Turkish eggs: garlic yoghurt, poached eggs, smoked chilli butter, dill, grilled flatbread (v)	11.5
Spring vegetable and goat's cheese quiche, green apple and radish salad, new potatoes (v)	13.9

Craving more protein? *We've got you covered! Ask about our extras*

Sandwiches & Flatbreads

Ask about our sandwich of the day

Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	13.5
The Butcombe Club: honey-harissa chicken, smoked bacon, avocado, Dijon mayo, lettuce and tomato	15.7
Chicken shawarma flatbread, baba ghanoush, sumac onions, herb salad, pickled chilli, za'atar yoghurt	15.7
Isle of Wight tomato and Symplicity 'nduja' flatbread, rocket, stracciatella, pickled chilli (ve)	14.9

Make a meal of it *Add skin-on fries or garden salad for £3.7*

Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce	14.9/20.7
<i>Proudly made with Butcombe Gold - our exceptional gluten-free ale</i>	
Wiltshire lamb sausages, champ potatoes, mint gravy, spring greens, beer-battered green onion	18.5
Romesco chicken thighs, garlic-battered hispi, hasselback potatoes, blistered spring onions	19.9
Cauliflower shawarma, whipped aubergine, herb salad, pomegranate molasses, tahini and toasted pine nuts (ve)	8.9/16.9
Fillet of Mediterranean stone bass, sauce vierge, baby potatoes, sprouting broccoli	24.5
Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries	19.5
Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)	18.7
<i>Try pairing with a refreshing Goram IPA Zero - our highly awarded alcohol-free beer</i>	

Steaks

Our Aberdeen Angus and Hereford cross beef is expertly reared by Timothy Johnson of Stokes Marsh Farm in Wiltshire, and dry-aged on the bone for a minimum of 28 days

170g Flat-iron steak, scorched pepper chimichurri, skin-on fries, watercress and radish salad	22.9
225g Rump steak, garlic and herb butter, roast mushroom, pub chips, watercress and radish salad	27.5

Sauces *Add peppercorn or béarnaise for £2*

Sides

Thick-cut pub chips or skin-on fries (v)	5.5	Truffle fries, Pecorino, aioli, chives (v)	6.5
Sweet potato wedges, pineapple salsa (ve)	6.5	Grilled hispi, garlic butter, crispy onions (v)	6.5
Butcombe beer-battered onion rings (v)	5.5	English garden salad, radish and herbs (ve)	5.3

Puddings & Cheese

Burnt Basque cheesecake, rhubarb and custard (v)	8.7
Dark chocolate delice, passion fruit curd, caramelised white chocolate (v)	8.7
Classic sticky toffee pudding, Two Drifters Rum and raisin ice cream (v)	7.9
Lemon cake, whipped yoghurt icing, raspberries, pistachio praline (ve)	8.5
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.5

Nearly Full?

Three little Biscoff doughnuts (ve) <i>perfect with a coffee!</i>	4.5
'Cookies & Cream' - chocolate chip cookies, baked daily, with chantilly cream (v)	3.5
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	4.9
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	6

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.

Tea & Coffee

We have a wide selection of hot drinks – please ask to see the full menu

After Drinks

A few of our favourites:

Tiramisu Espresso Martini
Watermelon White Linen
Black Lines Liqueur Coffee

Browse our full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

Our Food Ethos

Our ethos is simple: to source quality, seasonal British produce that is sustainable, traceable and local wherever possible - creating consistent and innovative menus that offer great value that exceeds expectation.

Cooking everything from scratch, we work with passionate suppliers who care as much about quality, provenance and sustainability as we do.

butcombe.com/suppliers-producers



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

Scan the QR code for allergen and nutritional information

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you

A discretionary service charge of 10% will be added to your bill and split between today's team