

Sunday

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Brewed & Stormy / Negroni
House Gordal olives 3.9

Snacks & Sharing

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 & Lighter Options

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
Spring vegetable and goat's cheese quiche, green apple and radish salad, new potatoes (v)	13.9

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Trio of roasted meats, with all the trimmings	26
Rump of grass fed beef (served medium-rare), horseradish sauce	25.5
Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce	23.5
Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)	19.9
Somerset chicken supreme, sausage and onion stuffing, proper bread sauce	23.5

Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce <i>Proudly made with Butcombe Gold - our exceptional gluten-free ale</i>	14.9/20.7
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

Sides

Thick-cut pub chips or skin-on fries (v)	5.5	Roast potatoes, aioli, crispy onions (v)	5.5
Truffle fries, Pecorino, aioli, chives (v)	6.5	Cauliflower cheese, thyme crumb (v)	6
Grilled hispi, garlic butter, crispy onions (v)	6.5	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 expectations.

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