

## Lunch

### Snacks & Sharing

*House Gordal olives 3.9*

Sourdough focaccia, Estate Dairy cultured butter, radishes, salted anchovies

Summer crudités, sweet potato hummus, za'atar (ve)

Korean fried chicken, roasted sesame, pickled ginger

Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives

### Starters & Salads

Green pea, coconut and mint soup, sourdough focaccia (ve)

Beetroot cured Chalk Stream trout, potato salad, cucumber, buttermilk and dill

Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

Sweet potato falafel and halloumi salad, hummus, pink onions, tahini yoghurt, za'atar (v) (veo)

Roasted broccoli Caesar, gem hearts, edamame, avocado, pickled broccoli stem, chickpea croutons (ve)

Add halloumi or grilled chicken

### Brunch & Lighter Options

Loaded eggy bread, hot-honey halloumi, smashed avocado, roast tomatoes, herb salad (v)

Ultimate brekky bap, double sausage patty, American cheese, bacon relish, hash brown, sunny egg

Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress

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

### Sandwiches & Flatbreads

Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel

The Butcombe Club: honey-harissa chicken, smoked bacon, avocado, Dijon mayo, lettuce and tomato

Lamb kofta flatbread, tzatiki, herb salad, sumac onions, pomegranate molasses, pickled chillies

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

### Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

*Proudly made with Butcombe Gold - our exceptional gluten-free ale*

Wiltshire lamb sausages, champ potatoes, mint gravy, spring greens, beer-battered green onion

'Nduja rigatoni, tomato and fennel sauce, stracciatella, smoked chilli crumbs (ve)

Romesco chicken thighs, garlic-buttered hispi, hasselback potatoes, blistered spring onions

Fillet of Mediterranean stone bass, sauce vierge, baby potatoes, sprouting broccoli

Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)

*Try pairing with a refreshing Goram IPA Zero - our highly awarded alcohol-free beer*

### 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

225g Rump steak, garlic and herb butter, roast mushroom, pub chips, watercress and radish salad

**Sauces** Add some peppercorn or béarnaise for just £2

### Sides

Thick-cut pub chips or skin-on fries (v)

Sprouting broccoli, chilli oil, almonds (ve)

Butcombe beer-battered onion rings (v)

Truffle fries, Pecorino, aioli, chives (v)

Grilled hispi, garlic butter, crispy onions (v)

English garden salad, radish and herbs (ve)

## Puddings & Cheese

Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans (v)

Burnt Basque cheesecake, Cheddar Valley strawberries (v)

Lemon cake, whipped yoghurt icing, raspberries, pistachio praline (ve)

Chocolate and raspberry skillet cookie, clotted cream ice cream

*baked to order and made for sharing!*

British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

## Nearly Full?

Three little Biscoff doughnuts (ve)

*perfect with a coffee!*

'Cookies & Cream' - chocolate chip cookies, baked daily, with chantilly cream (v)

Two scoops of Granny Gothards ice creams and sorbets (v) (veo)

Affogato; vanilla ice cream, illy espresso, little biscuits (v)

**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](https://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