

Sunday

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Brewed & Stormy / Negroni

House Gordal olives 3.9

Snacks & Sharing

Spiced corn ribs, jalapeno mayo (ve)

Roasted garlic and apricot Scotch egg, harissa ketchup

Mezze - sweet potato hummus and falafel, tahini yoghurt, za'atar flatbread, olives and focaccia (ve)

Starters & Salads

Roasted tomato and fennel soup, herb cream, rocket pesto and focaccia croutons (ve)

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

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

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

Rump of grass fed beef (served medium-rare), horseradish sauce

Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

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

King prawn linguine, tomato marinara, Brixham crab and chilli butter, caramelised lemon

Loaded spring vegetable pilaf, cashew curry, onion bhajis, coconut yoghurt (ve)

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

Kings Arms Smokehouse *Ask the team about this specially curated menu with limited availability!*

Sides

Cauliflower cheese, thyme crumb (v)

Roast potatoes, aioli, crispy onions (v)

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

Apple and fennel coleslaw (v)

English garden salad, radish and herbs (ve)

Garlic buttered ciabatta / with cheese (v)

Puddings & Cheese

Lemon posset, English raspberries, meringue and pistachio shortbread crumble (v)

Dark chocolate and pecan brownie, toffee popcorn, salted honey ice cream (v) (veo)

Classic sticky toffee pudding, Two Drifters Rum and raisin ice cream (v)

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

Nearly Full?

Three little Biscoff doughnuts (ve)
perfect with a coffee!

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 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