

Lunch

Snacks & Sharing

House Gordal olives 3.9

Sourdough focaccia, scorched carrot romesco, kale pesto (ve)

Stornoway black pudding Scotch egg, apple ketchup

Halloumi fries, za'atar, harissa ketchup and tahini yoghurt (v)

Welsh rarebit dipping pot, sourdough toast, pigs in blankets, balsamic onions and fresh apple

Starters & Lighter Options

Cornish mussels, coconut, chilli and lemongrass sauce, grilled sourdough for mopping up

Smoked ham hock and parsley terrine, spiced pear chutney, toast

Roast carrots, whipped goats cheese, hazelnut brown butter, za'atar, molasses (v)

Honey roasted parsnip soup, crème fraîche, chestnut and winter herb gremolata (v)

Chopped salad, avocado, smoked bacon, tomato, gem lettuce, blue cheese ranch, crispy onions

Brunch

Butcombe Pale Ale and Cheddar rarebit, smoked ham hock, poached egg, pickled onion salad

Smashed pumpkin loaded hashbrowns, harissa ketchup, tahini yoghurt, poached egg, feta and toasted seeds (v)

Wild mushrooms on sourdough toast, truffled ricotta, fried St Ewe egg, Pecorino (v)

Add Bacon 2.5 / Egg 1.5 / Halloumi 2.5

Sandwiches

Ask about our sandwich of the day

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

Kimcheese toastie, cheddar, mozzarella, kimchi, sesame, Korean BBQ dip (half / whole)

Stokes Marsh Farm rump steak sandwich, caramelised and crispy onions, horseradish, rocket

Chicken Milanese flatbread, garlic and herb butter, streaky bacon, gem lettuce, aioli, Pecorino

Make a meal of it Add a mug of soup, skin-on fries or garden salad for 4

Burgers

Don't fancy skin-on fries? Swap for a seasonal salad

Buttermilk fried chicken burger, Korean BBQ sauce, kimchi slaw, pickled cucumber, 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

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Add streaky bacon

Mains

Pumpkin gnocchi, wild mushrooms, sage butter, Pecorino, vegetable crisps (v) (veo)

Roast chicken supreme, confit garlic mash, prosciutto, pearl onion and red wine gravy

Butcombe ale sausage pinwheel, Brussels sprout colcannon, peas and bacon, mustard gravy

Pork schnitzel with sprout 'kraut, fried egg, sage brown butter

Seabass with winter ratatouille, spinach, roasted new potatoes and lemon butter sauce

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

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

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

Sauces Add peppercorn or béarnaise 2.5

Sides

Thick-cut chips or skin-on fries (ve)

Chopped salad, tahini, za'atar (ve)

Garlic-buttered mushrooms (v)

Seasonal greens, garlic butter (v)

Three cheese mac n' cheese, thyme crumb (v)

Butcombe beer-battered onion rings (v)

Puddings

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

Chocolate mousse pot, salted peanuts, whipped cream and caramel (ve)

Sweet roasted plums, whipped lemon and ginger cream cheese, buckwheat crunch (ve)

Burnt Basque pumpkin cheesecake, pecan cream (v)

Nearly Full?

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

Three little Biscoff doughnuts (ve)

perfect with a coffee!

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

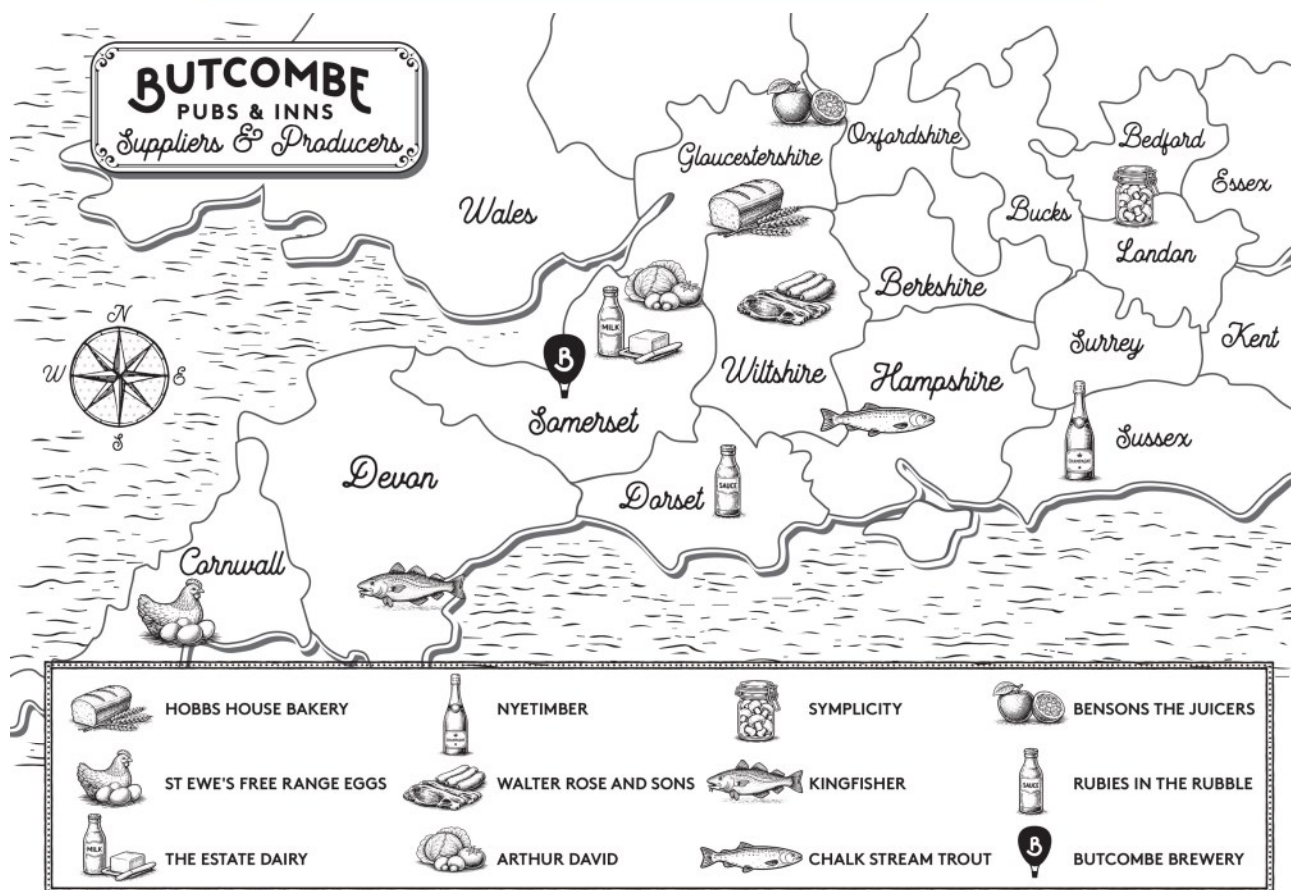


The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.



Butcombe Loyalty Club

Join the club and gain early access to Butcombe events, plus discounts and perks across all our managed pubs. Scan QR code to sign up for loyalty.



Find out more about our suppliers at 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