

Sunday

Aperitifs

Bloody Mary / Kir Royale / Brewed & Stormy / Negroni
House Gordal olives 3.9

For The Table

Sourdough focaccia, cheese and pickle butter, sage and chestnut gremolata (v) (veo)
Roasted pumpkin hummus, smoked chilli oil, dukkah, grilled flatbread (ve)
Devon crab beignets, romesco sauce, Parmesan
Scottish wild venison salami, cornichons

Starters & Lighter Dishes

Smoked Chalk Stream trout pâté, pickled cucumber, radish, ciabatta toasts
Buttermilk fried pheasant, hedgerow salad, hot honey, beetroot, pickled blackberries
Honey roasted parsnip soup, crème fraîche, chestnut and winter herb gremolata (v)
Caramelised goats cheese, beetroot and pomegranate relish, walnut, endive (v)
Stornoway black pudding Scotch egg, apple remoulade, rocket salad, mustard dressing

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy
Rump of grass fed beef (served medium-rare), horseradish sauce
Cider-roasted belly of high welfare pork, fennel crackling, baked apple sauce
Somerset chicken half, proper bread sauce
Trio of roasted meats, with all the trimmings
Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Mains

Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)
Baked fillet of hake, Vadouvan curry butter, Cornish mussels and smoked haddock chowder
Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce
Proudly made with Butcombe Gold - our exceptional gluten-free ale
Brewery burger, Butcombe beer-braised onions, Tewkesbury mustard, Red Leicester, pickles, fries

Sides

Cauliflower cheese, thyme crumb (v)	Roast potatoes, aioli, crispy onions (v)
Thick-cut chips or skin-on fries (ve)	Butcombe beer-battered onion rings (v)
English garden salad, radish and herbs (ve)	Seasonal greens, garlic butter (v)

Puddings and Cheese

Black Forest cheesecake, blackberry, cherry and chocolate (ve)

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

Gingerbread spiced crème brulee, candied oats, brown sugar shortbread (v)

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

Nearly full

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

Three little Biscoff doughnuts (ve)

perfect with a coffee!

The 'After Eight' ice cream, white chocolate and mint (v)

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

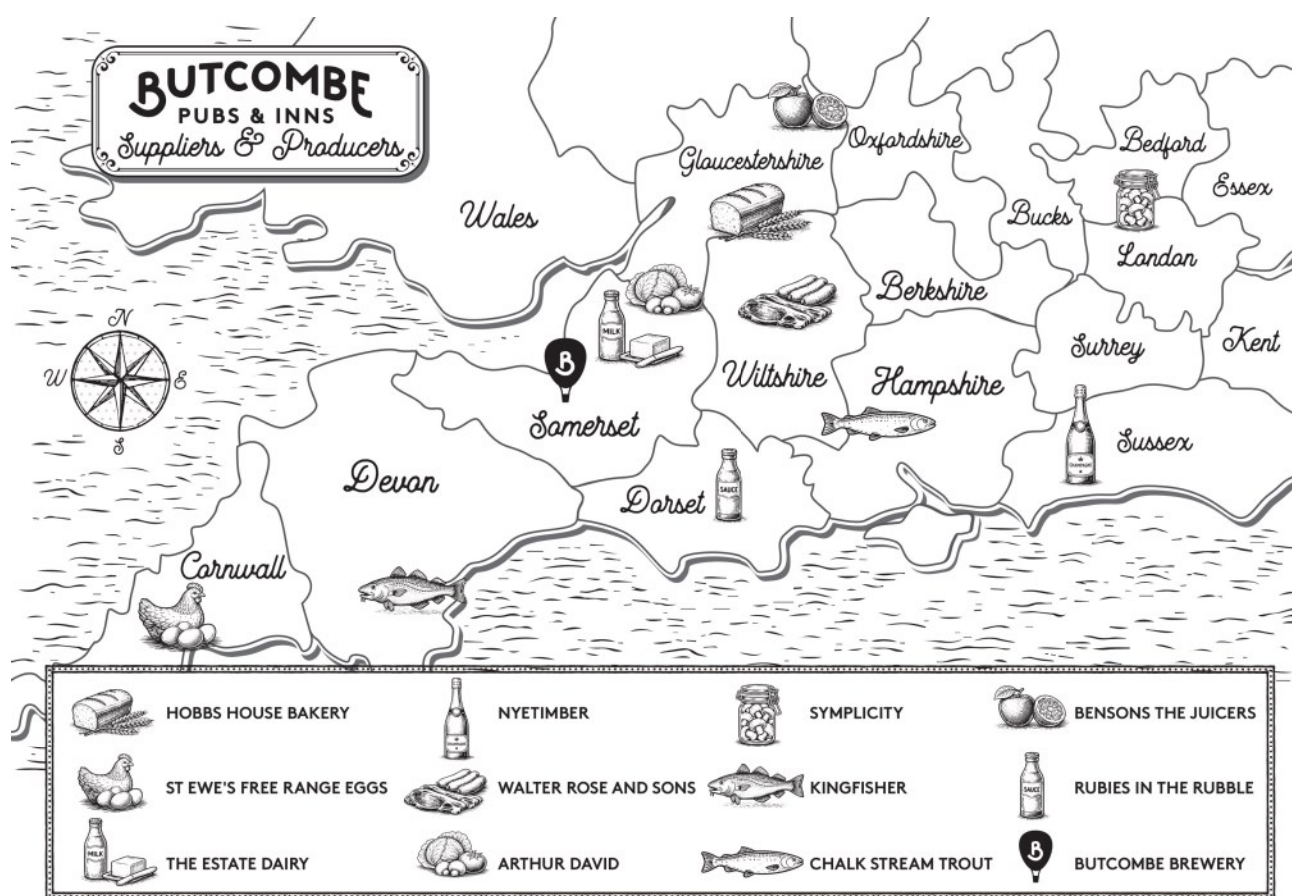


The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.



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