

# Supper

## Aperitifs

Brewed & Stormy / Negroni / Kir Royale  
*Gordal olives £3.9*

## Snacks & Sharing

Sourdough focaccia, scorched carrot romesco, kale pesto (ve)  
Crayfish and prawn arancini, saffron aioli, pecorino  
Burnt onion hummus, chilli and pine nut oil, grilled flatbread (ve)  
Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives

## Starters & Lighter Options

Severn & Wye smoked mackerel pâté, pickled fennel and chicory salad, toast  
Pork, duck liver and pancetta terrine, sourdough toast, plum chutney  
Golden beetroot salad, Cropwell Bishop stilton, roasted and raw pear, walnuts, watercress, pickled celery (v)  
Stornoway black pudding Scotch egg, apple remoulade, rocket salad, mustard dressing  
Keralan cauliflower soup, coriander chutney, crispy chickpeas, onion bhaji (ve)  
Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

## Mains

Chalk Stream trout, winter ratatouille, root vegetable purée, preserved lemon gremolata  
Crown Prince squash risotto, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve)  
Curry-battered chicken Kyiv, squash saag aloo, chicken crackling, butternut lime pickle  
Beef shin and Butcombe Ale pie, seasonal greens, mash and proper gravy  
Venison sausage pinwheel, borlotti bean and pepper stew, kale pesto  
Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries  
Sweet potato and chickpea dahl, roast cauliflower, coriander chutney, coconut yoghurt, poppadoms (ve)  
Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce  
*Proudly made with Butcombe Gold - our exceptional gluten-free ale*

## The Grill

*Our prime cuts are proudly sourced from Walter Rose & Son Butchers, who work closely with farms across the pastures of Wiltshire and Somerset. Please allow a little extra time for larger cuts*

225g Rump steak, garlic and herb butter, roast mushroom, pub chips, watercress and radish salad  
170g Flat-iron steak, Diane sauce, truffle and parmesan fries, rocket salad  
500g Grass-fed beef picanha, garlic butter, salad, plus your choice of two sides and sauces (to share)

**Sauces** *Add peppercorn, béarnaise or our house sauce 2.5*

## Sides

|                                              |                                              |
|----------------------------------------------|----------------------------------------------|
| Thick-cut chips or skin-on fries (ve)        | Sprouting broccoli, chilli oil, almonds (ve) |
| Endive, pear and walnut salad (v)            | Three cheese mac n' cheese, thyme crumb (v)  |
| Roasted squash, chilli oil, sage, seeds (ve) | Butcombe beer-battered onion rings (v)       |

## Puddings and Cheese

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

Dark chocolate mousse, caramelised pear, hazelnut, honeycomb (v)

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

Caramel croissant pudding, apple brandy custard (v)

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

## Nearly Full?

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

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

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

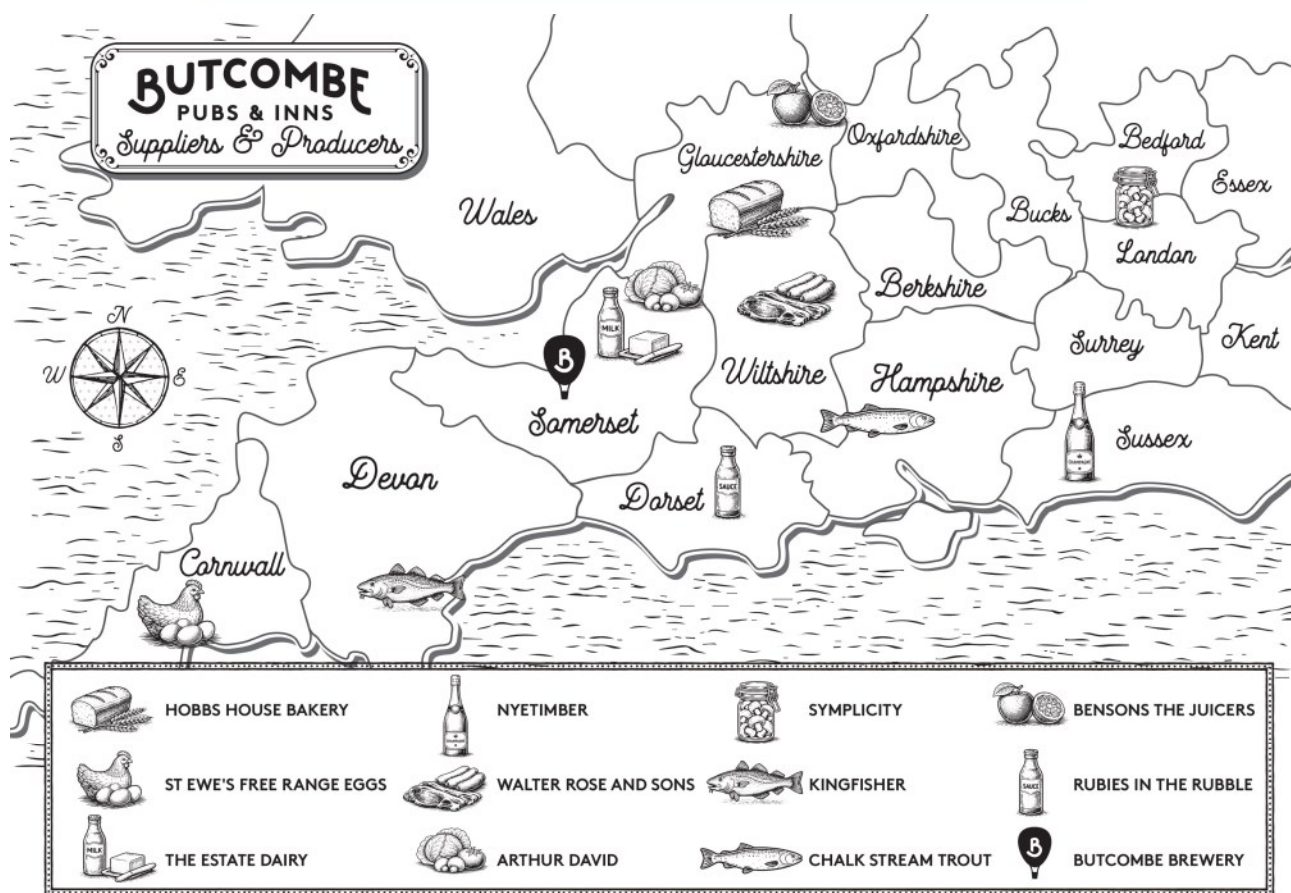


**The Burnt Chef Project** is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.



### 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](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