

THE BOWL

ALMONDSBURY
EST. 1550 AD

Supper

Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

Snacks and Sharing

| | |
|--|------|
| Lamb merguez Scotch egg, harissa ketchup | 8.75 |
| Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve) | 6.75 |
| Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime | 9.50 |
| Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) | 8.25 |

Starters and Lighter Dishes

| | |
|--|------|
| Pork, duck liver and pancetta terrine, sourdough toast, plum chutney | 9.50 |
| Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve) | 7.75 |
| Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast | 8.00 |
| Celeriac and blue cheese rarebit, pickled walnut and date ketchup, crispy sage (v) | 7.95 |

Mains

| | |
|--|-------|
| Cornbury Estate venison faggots, swede mash, rainbow carrots, onion gravy | 18.50 |
| Potato gnocchi, wild mushroom veloute, miso-roasted mushrooms and chestnuts, gremolata (ve) | 17.00 |
| Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte | 21.50 |
| Crown Prince squash risotto, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve) | 15.95 |
| Castlemead Farm chicken supreme, wild mushrooms, spinach, garlic cream sauce, roasted new potatoes | 20.00 |
| Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips | MP |
| Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce | 18.95 |
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries | 18.50 |

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with garlic butter, pub chips, roasted mushroom, watercress and a choice of peppercorn or béarnaise sauce.

| | |
|-------------|-------|
| 8oz rump | 25.95 |
| 8oz rib eye | 35.95 |

Sides

| | | | |
|--|------|--|------|
| Thick-cut pub chips or skin-on fries (v) | 5.00 | Baby gem salad, buttermilk ranch (v) | 4.95 |
| Butcombe beer-battered onion rings (v) | 4.95 | Roasted squash, chilli oil, sage, seeds (ve) | 6.50 |
| Truffle fries, English Pecorino, aioli, chives (v) | 6.00 | Seasonal green vegetables, garlic butter (v) | 5.50 |

Puddings and Cheese

| | |
|--|-------|
| Coconut rice pudding brulee, roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve) | 7.75 |
| Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve) | 8.50 |
| Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v) | 8.50 |
| Valrhona chocolate mousse cake, clementine syllabub, almond brittle (v) | 8.25 |
| British artisan cheese, caramelised onion chutney, cornichons, crackers (v) | 12.95 |

Nearly Full?

| | |
|--|------|
| The 'After Eight' Ice Cream (v) | 5.95 |
| Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i> | 4.50 |
| Two scoops of Granny Gothards ice creams and sorbets (v) (veo) | 6.25 |
| Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i> | 5.95 |

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 full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Some of our favourites:

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.
Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.

