



THE LIME KILN

Pub & Dining

Pub Snacks & Nibbles

Ox cheek nuggets, horseradish crème fraiche	6.95	Pigs in blankets, mulled wine cranberry sauce	5.50
Westcombe Cheddar and Butcombe ale rarebit (v)	4.50	Salt and pepper calamari, green herb aioli, lemon	7.50

Pub Snacks Board - share all four 19.50

Starters

Bromham beetroot tarte tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)	6.95
Cotswold Gin and beetroot-cured Chalk Stream trout, fennel salad, baby beets, horseradish remoulade	6.95
Jerusalem artichoke soup, artichoke crisps, herb oil, grilled sourdough, Netherend Farm butter (v)	5.95
Potted Creedy Carver duck rillettes, roasted spiced plum chutney, pickled shallots, duck skin crackling	7.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.50
Add pigs in blankets 3.95

Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce (T)	13.95
The Lime Kiln burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, chips (T)	12.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Our festive turkey, ham hock and leek pie with mulled wine cranberry sauce, hasselback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy	13.95
Pappardelle, king oyster, field mushroom, shallot and rosemary ragu, Parmesan (v)	12.50
Slow-braised ox cheek bourguignon, roast garlic mash, bacon, onions, parsley crumbed carrot, horseradish	14.95
Brixham fish stew, king prawns, tomatoes, white wine, garlic, saffron potatoes, aioli	14.50
Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, toasted pine nuts (ve)	12.95
Somerset gammon steak, chips, Clarence Court free-range eggs, roasted pineapple, rocket salad	12.95
28-day dry-aged 8oz bavette steak (served medium-rare), garlic butter, chips, vine tomato, flat mushroom, rocket	17.95

Please take a look at our boards for daily market specials!

Sides

Pub chips (ve) (T)	3.75	Creamed sprouts and smoked bacon	3.50
Three cheese mac n cheese, Parmesan crumb (v)	3.95	Butcombe beer-battered onion rings	3.50
Rocket, fennel and celery salad, lemon dressing (ve)	3.50	Roast squashes, seeds, crispy sage (ve)	3.95

(T) These dishes are available to take away and enjoy at home.

Allergen Info

(v) Veggie friendly **(ve)** Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Puddings

Triple chocolate brownie, honeycomb, espresso ice cream (v)	5.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.95
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95
Apple and blackberry crumble, vanilla ice cream (v)	for one 5.95 / for two to share 8.50
Westcombe red Cheddar, apple and cider chutney, pickled walnuts, fennel, celery and rocket salad, crackers	5.95
Nearly full? Festive affogato; Baileys ice cream, espresso, Butcombe ale Christmas pudding truffles	3.95

(50p from every sale of this dish will be donated to The Burnt Chef Project)



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.

Sparkling Wine

Veuve Clicquot Brut Rosé NV, France	Bottle 69.00
Veuve Clicquot Yellow Label Brut NV, France	Bottle 59.00 125ml 11.00
Coates & Seely Britagne Brut Reserve, England	Bottle 49.00
Belstar Prosecco NV, Italy	Bottle 29.00 125ml 5.80

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Italy	Bottle 19.00 250ml 7.10 175ml 5.15
The Bulletin Zinfandel Rose, USA	Bottle 20.00 250ml 7.50 175ml 5.45
Lafage Miraflores Roussillon Rosé, France	Bottle 26.00

White Wine

Mas Puech Picpoul de Pinet, France	Bottle 22.00
La Maglia Rosa Pinot Grigio, Italy	Bottle 20.00 250ml 7.50 175ml 5.45
Jean Defaix Chablis, France	Bottle 32.00
Valdivieso Sauvignon Blanc, Chile	Bottle 22.00 250ml 8.25 175ml 6.00
Charles Smith Kung Fu Girl Riesling, USA	Bottle 28.00
The Paddock Chardonnay, Australia	Bottle 19.00 250ml 7.10 175ml 5.15
Journey's End SV Chardonnay, South Africa	Bottle 30.00

Our favourite

Johnson Estate Sauvignon Blanc	Bottle 25.00 250ml 9.35 175ml 6.80
Marlborough, New Zealand - passionfruit and grapefruit	

Red Wine

Valdivieso Merlot, Chile	Bottle 21.00 250ml 7.85 175ml 5.70
Castillo Clavijo Rioja Crianza, Spain	Bottle 23.00 250ml 8.60 175ml 6.25
Ironstone Zinfandel, South Africa	Bottle 30.00
St Jacques Organic Cotes du Rhone, France	Bottle 22.00
The Paddock Shiraz, Australia	Bottle 19.00 250ml 7.10 175ml 5.15
Spy Valley Pinot Noir, New Zealand	Bottle 30.00
Journey's End SV Shiraz, South Africa	Bottle 36.00

Our favourite

Tilia Malbec Mendoza	Bottle 25.00 250ml 9.35 175ml 6.80
Mendoza, Argentina - plum, blackberry and dark chocolate	