

ESTD



1745

Pub Snacks & Nibbles

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|----------------------|-------------|---|-------------|
| Pork pie, piccalilli | 4.95 | Kale, mushroom, sage and onion sausage roll (ve) | 4.50 |
| Scotch egg | 4.50 | Pork, smoked Cheddar and pickled onion sausage roll | 4.50 |

Mains

| | | | |
|---|--|--|--------------|
| Butcombe Original beer-battered fish and chips, minted peas, tartare sauce (T) | | | 14.50 |
| Cheddar and American cheese burger, Hobbs House bun, Dijon mayo, tomato cider relish, chips (gf) (T) | | | 13.50 |
| Add smoked streaky bacon | | | 1.00 |
| <i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i> | | | |
| Whole honey and mustard roasted ham hock, pub chips, Burford Brown free range eggs, piccalilli (gf) | | | 14.95 |
| Ploughman's board; sausage roll, ham hock, pork pie, local cheeses, pickles and onions, chutneys, crusty bread | | | 13.95 |
| Award-winning pie of the week; vegan or meat pies, see our boards for this week's recipes (T) | | | 13.95 |
| Plant-based 'Beyond Meat' burger, vegan cheese, pickles, tomato relish, mustard, shredded lettuce (ve, gfo) (T) | | | 13.50 |
| Truffled macaroni cheese, smoked beef brisket, Parmesan crumb (T) | | | 12.95 |

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

Sides

| | | | |
|--|-------------|--|-------------|
| Pub chips (ve, gf) (T) | 3.75 | Rocket and Parmesan salad (v, gf) | 3.50 |
| Truffle and Parmesan fries (v, gf) (T) | 4.00 | Seasonal greens, chilli butter (v, gf) | 3.50 |
| IOW tomatoes, red onion, basil pesto salad (v, gf) | 4.00 | Butcombe beer-battered onion rings | 3.50 |

Puddings

| | |
|--|--|
| Triple chocolate brownie, honeycomb, stout ice cream, caramel sauce (v) | 6.50 |
| White wine poached pear, blackberry sorbet, pistachio brittle, blackberry sauce (ve, gf) | 6.95 |
| Cheddar Valley strawberries, meringue, yogurt parfait, strawberry sorbet | 6.95 |
| Apple and plum crumble, vanilla ice cream (v, gf) | for one 5.95 / for two to share 8.50 |

Nearly full? Affogato; vanilla ice cream, espresso caramel sauce (v, gf) 4.50

(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.

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

Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

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.



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Red Wine

The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice

Bottle **18.00** | 250ml **6.75** | 175ml **4.90**

San Abello Merlot

Central Valley, Chile - smooth with plum and coffee notes

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Monte Clavijo Rioja Tempranillo Tinto Joven

Rioja, Spain - juicy summer fruits, red cherry

Bottle **21.00** | 250ml **7.85** | 175ml **5.70**

Valdivieso Pinot Noir

Aconcagua Valley, Chile - cherries and raspberries

Bottle **22.00**

Our favourite

Oscuro Mendoza Malbec

Mendoza, Argentina - juicy plum and blackberry

Bottle **23.00** | 250ml **9.35** | 175ml **6.80**

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia

Campania, Italy - fruity and floral

Bottle **18.00** | 250ml **6.75** | 175ml **4.90**

The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Domaine de Pastoure Côtes de Provence

Provence, France - perfectly pale rosé with floral aromas

Bottle **22.00**

White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit

Bottle **18.00** | 250ml **6.75** | 175ml **4.90**

San Abello Sauvignon Blanc

Central Valley, Chile - gooseberries and lime

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Mas Puech Picpoul de Pinet Coteaux du Languedoc

Languedoc-Roussillon, France - zesty and crisp

Bottle **21.00**

Our favourite

Tokomaru Bay Sauvignon Blanc

Marlborough, New Zealand - tropical fruit and gooseberries

Bottle **24.00** | 250ml **9.00** | 175ml **6.50**

Sparkling Wine

Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple

Bottle **23.00** | 200ml **7.00**

Veuve Clicquot Yellow Label Brut NV

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish

Bottle **59.00**

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