

ESTD



1745

Nibbles and bites

Crispy chicken skin crackling, cherry chutney	2.50	Mushroom, kale and sage sausage roll (ve)	4.00
Chorizo scotch egg, preserved lemon mayo	6.50	Fava bean hummus, crudities, Dukkah (ve)	4.95
Smoked cheddar and pickled onion sausage roll	4.50	Puffed pork scratchings, spiced apple ketchup	5.00

Small and large plates

Venison bolognaise croquette, celeriac puree, red onion and sloe gin marmalade	7.50
Shredded brisket and smoked Cheddar, truffle, mac 'n' cheese, parmesan crumble	7.50/14.50
Chickpea and kale potato cakes, roasted cauliflower, soy, hispi cabbage, red pepper coulis (ve)	6.95/12.95
Bavette steak 8oz, served medium rare, red wine sauce, bacon, onions, horseradish	18.50
Award winning pie of the week; see our boards for this week's recipes	13.95
Whole rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade for two (v)	18.50
Curried Castlemead chicken Kiev, butternut squash sag aloo, paneer cheese, cucumber raita	17.50
Pan fried fillet sea bass, crispy salsify, fine beans, Jerusalem artichoke puree, chicken jus	14.50
7oz burger, smoked cheddar and American cheese, pickles, Dijon mustard, BBQ relish, brioche bun, chips	14.00
Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	14.50
Home baked bean, smoked vegan cheese cottage pie, mashed root vegetable grilled tender stem broccoli (ve)	12.95

Sides

Pub chips (ve)	3.75	Rocket and Parmesan salad (v)	3.50
Truffle and parmesan fries (v)	4.00	Smoked and roasted, pickled beetroots (ve)	4.00
Seasonal greens, chilli butter (v)	3.50	Butcombe beer-battered onion rings (ve)	3.50

Puddings

Chocolate fondant, blackberry sorbet	6.50
Vegan espresso creme caramel, pistachio biscotti (ve)	6.95
Fig and almond tart, cinnamon ice cream	6.95
Apple and pear crumble, vanilla ice cream	for one 5.95 / for two to share 8.50

Nearly full? Affogato; stout ice cream, espresso, caramel sauce (v) 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.

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 **8.60** | 175ml **6.25**

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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