



**Small plates**

Salt and pepper calamari, green aioli, lemon	<b>7.50</b>	Pigs in blankets, port and cranberry sauce	<b>5.50</b>
Smoked Cheddar and pickled onion sausage roll	<b>4.50</b>	Westcombe Cheddar and Butcombe ale rarebit	<b>5.50</b>
Mushroom, kale and sage sausage roll (ve)	<b>4.50</b>	Venison bolognaise croquette, red onion and sloe gin marmalade	<b>7.50</b>
Fava bean hummus, crudites, Dukkah (ve)	<b>4.95</b>	Taleggio arancini, tomato fondue, Parmesan	<b>6.50</b>

**Make a feast of it: try any three small plates for 15.00**

**Large plates**

Free-range turkey, ham hock and leek pie, mulled wine cranberry sauce, hassleback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy	<b>14.50</b>
Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade for two (v) Add pigs in blankets	<b>18.50</b> <b>3.95</b>
The Ostrich burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, fries Add smoked streaky bacon	<b>13.50</b> <b>1.50</b>
Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	<b>14.50</b>
Vegan burger, beetroot bun, mustard, BBQ relish, vegan cheese, fries	<b>12.95</b>

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

**Sides**

Fries	<b>3.75</b>	Rocket and Parmesan salad (v)	<b>3.50</b>
Truffle and Parmesan fries	<b>4.00</b>	Butcombe beer-battered onion rings	<b>3.50</b>

**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.**



## Puddings

Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream	5.95
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline	6.95
Festive affogato; Baileys ice cream, espresso, Butcombe ale Christmas pudding truffles <i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	4.50



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

<b>Vitelli Prosecco NV</b>	Bottle 23.00   200ml 7.00
Veneto, Italy - citrus, elderflower and appl	
<b>Veuve Clicquot Yellow Label Brut NV</b>	Bottle 59.00
Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finis	

## Rosé Wine

<b>Conto Vecchio Pinot Grigio Blush, Pavia</b>	Bottle 18.00   250ml 6.75   175ml 4.90
Campania, Italy - fruity and flora	
<b>The Bulletin Zinfandel Rose</b>	Bottle 20.00   250ml 7.50   175ml 5.45
California, USA - raspberry and watermelon	
<b>Domaine de Pastoure Côtes de Provence</b>	Bottle 22.00
Provence, France - perfectly pale rosé with floral aromas	

## White Wine

<b>The Paddock Chardonnay</b>	Bottle 18.00   250ml 6.75   175ml 4.90
South Eastern Australia - juicy peach and tropical fruit	
<b>San Abello Sauvignon Blanc</b>	Bottle 20.00   250ml 7.50   175ml 5.45
Central Valley, Chile - gooseberries and lime	
<b>La Maglia Rosa Pinot Grigio IGT Provincia di Pavia</b>	Bottle 20.00   250ml 7.50   175ml 5.45
Campania, Italy - crisp, fruity and flora	
<b>Mas Puech Picpoul de Pinet Coteaux du Languedoc</b>	Bottle 21.00
Languedoc-Roussillon, France - zesty and crisp	

### Our favourite

<b>Tokomaru Bay Sauvignon Blanc</b>	Bottle 24.00   250ml 9.00   175ml 6.50
Marlborough, New Zealand - tropical fruit and gooseberries	

## Red Wine

<b>The Paddock Shiraz</b>	Bottle 18.00   250ml 6.75   175ml 4.90
Murray Darling, Australia - red berries and peppery spice	
<b>San Abello Merlot</b>	Bottle 20.00   250ml 7.50   175ml 5.45
Central Valley, Chile - smooth with plum and coffee notes	
<b>Monte Clavijo Rioja Tempranillo Tinto Joven</b>	Bottle 21.00   250ml 7.85   175ml 5.70
Rioja, Spain - juicy summer fruits, red cherry	
<b>Valdivieso Pinot Noir</b>	Bottle 22.00
Aconcagua Valley, Chile - cherries and raspberries	

### Our favourite

<b>Oscuro Mendoza Malbec</b>	Bottle 23.00   250ml 8.60   175ml 6.25
Mendoza, Argentina - juicy plum and blackberry	