

BAR SNACKS

Pork and sage sausage roll, apple ketchup	5.00
Hand-raised pork pie, mustard mayo	5.00
Mushroom, kale and chestnut roll (ve)	5.00
Chorizo Scotch egg, preserved lemon mayo	7.50
Pink pickled egg in a packet of crisps (ve)	4.00
Spiced roasted mixed nuts (ve)	4.00

SIDES

Pub chips or skin-on fries (v) (T)	3.95
Butcombe beer-battered onion rings (v)	3.75
Truffle aioli and Parmesan fries (v)	4.50
Watercress, pickled fennel, sweet lemon dressing (ve)	3.50

TOASTIES

**All served on Hobbs House Bakery granary bread*

Haggis, Butcombe rarebit, balsamic plum chutney	6.50
Vegan mozzarella, kale pesto, pepperonata (ve)	6.50
Tuna, garlic and herb Boursin, pink pickled onions	6.50
Mac'n'cheese, BBQ pulled brisket, pickled onions	7.50
Smoked Cheddar, ham, Marmite	6.50
Veg sausage, Cheddar, baked beans, BBQ sauce (v)	6.50
Add mug of soup (See specials board)	3.00

THE SWEET STUFF

Salted caramel chocolate brownie - Baileys ice cream, toffee popcorn, chocolate sauce	6.50
Ostrich Mess - Cheddar Valley strawberries, meringue, whipped vanilla cream, strawberry sauce	6.50
Homemade doughnuts (ask for today's flavours)	4.50

THE CLASSICS

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	14.95
The Ostrich burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries (T)	15.50
Award-winning pie of the week; vegan or meat pies, see board for this week's specials(vo)	14.50
Mushroom and sesame burger, beetroot bun, vegan cheese, pickles, BBQ relish, fries (ve)	13.95
Vegan cottage pie; home baked beans and smoked vegan cheese, olive oil mash, tenderstem broccoli (ve)	13.50
Buddha bowl - kimchi, crispy chick peas, tenderstem broccoli, turmeric tahini dressing (ve)	12.95

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

Team Rewards

We hope you enjoy your meal with us. 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) 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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OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David – Bishop Sutton
2. Butcombe Brewing Co – Wrington
3. Clarence Court Eggs – Lacock
4. Kingfisher – Brixham
5. Granny Gothards – Willand
6. Chalk Stream Farm – Romsey
7. Hobbs House Bakery – Chipping Sodbury
8. Severn & Wye Smokery – Westbury-on-Severn
9. Rubies in the Rubble Ketchup – London
10. Walter Rose – Devizes
11. Creedy Carver Farm – Crediton
12. Mr Filberts – Glastonbury

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