

## FROM THE FIELD

Chicken skin crackling, Bloody Mary ketchup	3.00
Chorizo Scotch egg, preserved lemon mayo	6.95
Ham hock and black pudding terrine, piccalilli, seeded bread	9.00
Chicken Caesar croquettes, anchovies, baby gem, Caesar dressing, Parmesan	7.50
Pan-fried wood pigeon, kohlrabi remoulade, ham crisp, pear sticks	10.50

## FROM THE GROUND

Marmite, Cheddar and Parmesan straws	3.95
Fava bean hummus, crudité, dukkah, lemon oil (ve)	5.95
Cauliflower steak and puree, walnut and caper salsa (ve)	7.50
Pearl barley risotto, miso glazed pumpkin, pickled shiitake mushrooms, spinach (ve)	7.50
Whole baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade	19.95

FOR TWO

## FROM THE SEA

Smoked haddock and horseradish croquette, salsa verde	6.50
Cotswold Gin and beetroot-cured Chalk Stream Farm trout, niçoise salad, orange, capers	8.50
Salt and vinegar cockles, tartare sauce	6.00
Hot-smoked mackerel, Cheltenham beetroot, watercress, tapioca crackers	6.00
White crab meat, Butcombe Welsh rarebit, toasted sourdough, Worcester sauce	8.50

## SIDES

Hand-cut chips	3.50
Watercress, pickled fennel, sweet lemon dressing	3.50
Truffle and Parmesan fries	4.50

## PUDDINGS

Chocolate cookie skillet, Baileys ice cream	7.00
Lemon meringue pie, macerated strawberries, strawberry sorbet	6.00
Vegan apple and pear crumble, Granny Gothards ice cream	6.00
Affogato – Amaretto, vanilla ice cream, caramel, brandy snap, served with an espresso	6.50

**Food for thought** (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.

### 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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