



Autumn Menu

Pub Snacks & Nibbles

Pork and sage sausage roll, apple ketchup	6.50	Chorizo Scotch egg, preserved lemon mayo	7.50
Hand-raised pork pie, piccalilli	5.00	Marmite, Cheddar and Parmesan straws	4.00
Mushroom, kale and chestnut roll (ve)	5.00	Pink pickled egg in a packet of crisps	4.00

To share: Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v) 19.50

Small Plates

Ham hock and black pudding terrine, piccalilli, seeded bread	8.95
Chicken Caesar croquettes, anchovies, baby gem, Caesar dressing, Parmesan	7.50
Cauliflower steak and puree, walnut and caper salsa (ve)	7.95
Pearl barley risotto, miso-glazed pumpkin, pickled shiitake mushrooms, spinach (ve)	7.95
Cotswold Gin and beetroot-cured Chalk Stream Farm trout, Niçoise salad, orange, capers	8.50
White crab meat, Butcombe Welsh rarebit, toasted sourdough	9.50

Large Plates

Butcombe Gold beer - battered fish and chips, minted peas, tartare sauce	14.95
The Ostrich burger - smoked bacon and tomato relish, smoked Cheddar, crispy onions, mustard aioli, pickles, fries	15.50
Award-winning pie of the week (vegan meat) - see blackboard for this week's specials	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
Bavette steak, smoked bacon and onions, red wine sauce, fresh horseradish	18.95

Sides

Pub chips or skin-on fries (v)	4.25	Truffle and Parmesan fries (v)	4.75
Butcombe beer-battered onion rings (v)	3.75	Watercress, pickled fennel, sweet lemon dressing (ve)	3.50

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 - 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.



Recycled (FSC) paper & designed for single use only.

Puddings

Lemon meringue pie, macerated strawberries, strawberry sorbet	6.50
Triple chocolate brownie, mint choc chip ice cream, waffle cone (v)	6.50
Vegan apple and pear crumble, vegan vanilla ice cream	6.25

Nearly full?

Classic affogato; Amaretto, vanilla ice cream, espresso, brandy snap	6.50
Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Selection of Granny Gothards ice creams and sorbets	per scoop 1.75
Little warm Nutella doughnuts (v)	4.25



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.

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



OUR SUPPLIERS
& PRODUCERS