



Snacks

Brussels sprout pakora, mango chutney yoghurt (ve)	5.95	Salt and pepper squid, Korean BBQ sauce	7.50
Pork and sage sausage roll, apple ketchup	6.50	Chorizo Scotch egg, preserved lemon	7.50

To share:

A selection of all four of our pub snacks and nibbles	22.95
Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)	19.95

Starters

Creedy Carver duck rilette, roasted spiced plum chutney, duck crackling, pickled shallots	8.25
Chalk Stream Farm trout with a mulled wine cure, orange segments, crème fraiche, capers	7.95
Mushroom roasted celeriac, pearl barley, chestnut cream, pickled mushrooms, thyme (ve)	6.95
Keralan cauliflower soup – sprout-top pakora, coriander chutney, spiced chickpeas (ve)	7.50

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	14.95
The 'Ostrich' burger, smoked Cheddar, American cheese, Dijon mayo, BBQ and bacon relish, pickles, slaw, fries (T)	14.25
Slow-braised feather blade steak, mashed potato, bourguignon sauce, parsley and shallot crumbed carrot	15.95
Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, crispy kale, toasted pine nuts (ve)	14.50
Mushroom and sesame burger, beetroot bun, vegan cheese, pickles, BBQ relish, fries (ve)	12.95
Brixham Market fish of the day, tomato, chorizo, bean and squid cassoulet, pickled fennel, aioli	15.95
8oz Stokes Marsh Farm bavette steak (served medium-rare), smoked bacon and onions, red wine sauce, fresh horseradish	18.95

Our festive pie 15.95

Turkey, ham hock and leek pie, hasselback potatoes, sprouts, kale and chestnuts, pigs in blankets, gravy, port and cranberry sauce
Try pairing this with our legendary giant brew; Goram IPA or Goram IPA Zero

Sides

Pub chips or skinny fries (v)	4.25	Seasonal greens, garlic butter (v) (T)	4.50
Truffle and Parmesan fries (v)	5.50	Butcombe beer-battered onion rings (T)	3.95
Watercress, pickled fennel, sweet lemon dressing (ve)	3.95	Roasted Crown Prince squash, kale and pecan pesto (ve)	4.50

(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 - 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

Triple chocolate brownie, chocolate sauce, mint choc chip ice cream, waffle cone (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.50
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95
Pain au raisin bread and butter pudding, brandy custard (v)	6.95

Nearly full?

Affogato; honeycomb ice cream, espresso, little biscuit (v) 4.50

Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project

Little warm Nutella doughnuts (v) 4.25

Selection of Granny Gothards ice creams and sorbets (v, veo) **per scoop 1.95**



THE BURNT CHEF
PROJECT

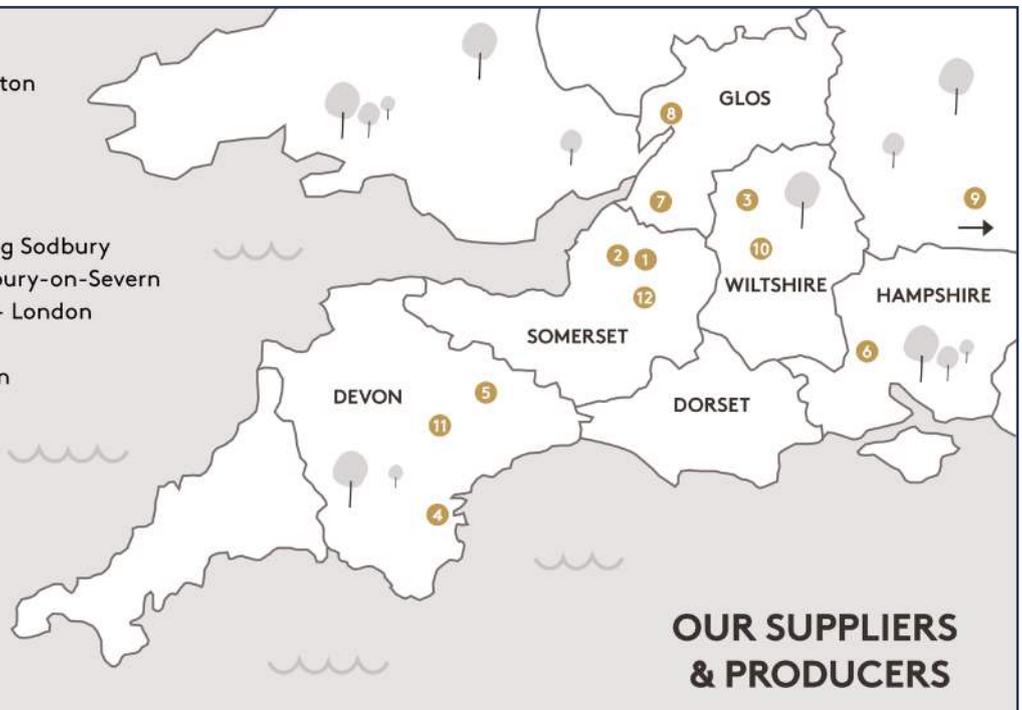
The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

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**