



## LUNCH

### Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

### Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
Sprouting broccoli tempura, romesco, burnt lemon (pb)	5.50
Green pea hummus, feta, grilled flatbread (pb)	5.95
Beetroot falafel, tahini yoghurt, za'atar (pb)	5.95
Lamb merguez sausage roll, chermoula yoghurt	6.75
Sticky Castlemead Farm chicken wings, Stateside IPA BBQ sauce	7.50
Brown crab and Butcombe Gold rarebit, pickled radish	6.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Mezze; mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (pb)	14.95

### Ploughman's

Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad, sourdough, Estate Dairy butter	15.95
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### Lighter Options

Isle of Wight tomato flatbread, Symplicity 'nduja, burrata, rocket, pickled chilli (pb)	10.95
Mushroom keema flatbread, cucumber and mango raita, masala onions, coriander (pb)	9.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	11.95
Severn & Wye smoked mackerel, watercress, chicory, new potatoes, golden-yolk egg, horseradish dressing	13.95
Smoked bacon and avocado chopped salad, cherry vine tomatoes, gem lettuce, blue cheese dressing	11.95
Add grilled chicken thigh	3.00

### Mains

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce	12.95/18.95
The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Roast Castlemead Farm chicken thighs, sweet potato succotash, chorizo, sour cream, chimichurri	16.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)	15.95

### Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Garlic buttered flatbread / with cheese (v)	4.25/5.25
Bacon and avocado salad, blue cheese dressing	6.95	Grilled sweetcorn, chimichurri, Parmesan (v)	5.95
Spring green vegetables, garlic butter (v)	4.95	English garden salad, radish and herbs (pb)	4.95



**Team Rewards** - 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, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



## Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.95
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	7.50
Little Nutella doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	7.95

## Nearly Full?

Three little Nutella filled doughnuts (v) <i>Perfect with a coffee!</i>	3.50
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salt caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

**Food for thought:** £1 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.

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## Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

*Perhaps try something chilled? Dairy-free milks available.*

Iced tea; Canton red berry and hibiscus, fresh mint  
Iced coffee; illy espresso, milk, maple syrup

## After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini  
Limoncello  
Bulleit Bourbon Old Fashioned  
Sapling Negroni  
Valdivieso Eclat Botrytis Semillon - white dessert wine  
Grenat Maury Lafage - red dessert wine

## Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

## Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)



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