

## **Aperitifs**

Mimosa / Bloody Mary / Hugo's Royale Spritz

## Snacks & Small Plates

Buttermilk fried chicken, buffalo hot honey and ranch 6.9

Severn & Wye smoked mackerel pate, new season radishes, sourdough 8.2

Sweet potato falafel, tahini yoghurt, za'atar (ve) 6.8

Cornish pork rillettes, beer pickles, strong mustard, buttered toast 9.5

Loaded hummus, chipotle relish, blackened corn, cajun chickpeas, BBQ flatbread (ve) 7.9

Chicken wings, gochujang, spring onion, chilli, sesame 7.9

### Two Course 29.9 / Three Course 37.5

### Sharing

Hobbs House breads and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia

## The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of grass fed beef (served medium-rare), horseradish sauce Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

### Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing

'Nduja rigatoni, tomato and fennel sauce, burrata, smoked chilli crumbs (v) (veo)

## **Sides**

Thick-cut chips or skin-on fries (ve) 5.2

Truffle fries, Pecorino, aioli, chives (v) 6

Roasted new season potatoes, salsa verde (ve) 4.9

Roast potatoes, aioli, crispy onions (v) 5.5 Cauliflower cheese, thyme crumb (v) 5.8 Chopped salad, tahini, za'atar (ve) 4.9

## **Puddings**

Lemon posset, English raspberries, meringue and pistachio shortbread crumble (v)

Dark chocolate and pecan brownie, toffee popcorn, salted honey ice cream (v) (veo)

Sticky date pudding, toffee sauce, rum & raisin ice cream (v)

# **Nearly Full**

Three little Biscoff filled doughnuts (ve) 4.5

Perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 5.9

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.9

Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat



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.

## Tea & Coffee

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

#### **After Drinks**

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

Some of our favourites: Espresso Martini Irish Coffee Old Fashioned

We have a range of dessert wines available - please ask for details

# **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 closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.