



The OSTRICH

MOTHERING SUNDAY

Aperitifs

Chase Rhubarb G & T / Bloody Mary / Prosecco

Snacks & Sharing

Buttermilk fried chicken, buffalo hot honey and ranch 6.9

Hobbs House sourdough, marinated olives, cold-pressed rapeseed oil and sherry vinegar (ve) 8.8

Two Course 33 / Three Course 39

Starters & Lighter Options

Smoked ham hock and parsley terrine, spiced pear chutney, toast

Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast

Roasted pumpkin hummus, smoked chilli oil, dukkah, grilled flatbread (ve)

The Great British Roast

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

Topside of grass fed beef (served medium-rare), horseradish sauce

Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce

Somerset chicken quarter, sausage and onion stuffing, bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

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

Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)

Add grilled chicken thigh 4

Sides

Cauliflower cheese, thyme crumb (v) 6

Thick-cut chips or skin-on fries (ve) 5.5

Caesar salad, Pecorino, anchovy dressing 6.1

Roast potatoes, aioli, crispy onions (v) 5.5

Truffle fries, Pecorino, aioli, chives (v) 6.3

Seasonal greens, garlic butter (v) 5.7

Puddings & Cheese

Winter spiced rice pudding, toffee apple compote, hazelnut crumble (ve)

Sticky date pudding, toffee sauce, clotted cream ice cream (v)

Little Nutella filled doughnuts, caramelised banana, salted honey ice cream (v)

Nearly Full?

Three little Nutella doughnuts (v) 4.5

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 4.9

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 6

Food For Thought: £1 from every sale of this dish will be donated to 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.

Tea & Coffee

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

After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -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.