

## Sunday

### Aperitifs

Buck's Fizz / Ketel One Bloody Mary / Virgin Mary

### Snacks & Sharing

Marinated Gordal olives (ve)	<b>4.95</b>
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	<b>4.50</b>
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	<b>9.50</b>
Smoked bacon and cheddar croquettes, chipotle chilli jam	<b>5.95</b>
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	<b>22.50</b>
Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	<b>17.25</b>

### Starters

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	<b>8.25</b>
Vietnamese style prawn salad, rice noodles, roasted cashews, lime, ginger and chilli dressing	<b>9.95/15.95</b>
Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing	<b>8.95</b>
Isle of Wight tomato bruschetta, vegan burrata, olive tapenade and basil (ve)	<b>9.25</b>

### The Great British Roast

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

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	<b>22.95</b>
Belly of West End Farm pork, baked apple sauce	<b>21.95</b>
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	<b>19.95</b>
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	<b>16.75</b>

### Mains

Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	<b>17.25</b>
Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)	<b>16.75</b>
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	<b>18.95</b>
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	<b>18.50</b>

### Sides

Cauliflower cheese, thyme crumb (v)	<b>5.75</b>	Roast potatoes, aioli, crispy onions (v)	<b>5.50</b>
Thick-cut pub chips or skin-on fries (v)	<b>4.75</b>	Truffle fries, English Pecorino, aioli, chives (v)	<b>5.75</b>
English garden salad, radish and herbs (ve)	<b>5.25</b>	Seasonal green vegetables, garlic butter (v)	<b>5.50</b>

## Pudding

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	8.75
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	8.25
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.75
Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v)	13.75

## Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	12.95
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## Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.25
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.95

**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.

## Coffee & Tea

A full range of hot drinks are available. 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  
Bourbon Old Fashioned  
Classic Negroni

## 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.

## Plant Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

[butcombe.com/suppliers-producers](https://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 about our 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 allergy and calorie information.

