



## Supper

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### Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

### Snacks and Sharing

Fried whitebait and calamari, pickled samphire, aioli	<b>7.50</b>
Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)	<b>7.75</b>
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	<b>8.25</b>

### Starters and Lighter Dishes

Heritage beetroot and roasted pear, whipped feta, pickled celery, candied walnuts (v) (veo)	<b>7.75</b>
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	<b>8.95</b>
Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough	<b>8.50</b>
Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve)	<b>7.75</b>

### Burgers

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	<b>18.50</b>
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	<b>18.25</b>
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	<b>17.95</b>

### Mains

West End Farm pork ribeye, smoked sausage cassoulet, black cabbage, harissa butter, burnt lemon	<b>23.75</b>
Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte	<b>21.50</b>
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	<b>MP</b>
Walter Rose pork sausage and mash, winter greens, red onion gravy	<b>16.00</b>
Symplicity 'chorizo' and butterbean pie, hasselback potatoes, creamed cabbage, romesco sauce (ve)	<b>18.00</b>
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	<b>26.95</b>
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	<b>18.95</b>
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	<b>17.00</b>
Add breaded chicken breast	<b>4.00</b>

### Sides

Thick-cut pub chips or skin-on fries (v)	<b>5.00</b>	Smoked sausage cassoulet, herb crumb	<b>6.50</b>
Butcombe beer-battered onion rings (v)	<b>4.95</b>	Endive, pear and walnut salad (v)	<b>5.00</b>
Truffle fries, English Pecorino, aioli, chives (v)	<b>6.00</b>	Seasonal green vegetables, garlic butter (v)	<b>5.50</b>

## Puddings and Cheese

Winter fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	<b>9.00</b>
Baked Valrhona chocolate rice pudding, vanilla mascarpone, amaretti crumb (v)	<b>7.75</b>
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	<b>7.75</b>
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	<b>8.25</b>
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	<b>12.95</b>

## Nearly Full?

The 'After Eight' Ice Cream (v)	<b>5.95</b>
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	<b>4.50</b>
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	<b>6.25</b>
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>	<b>5.95</b>

**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.

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## Coffee & Tea

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. Here's some of our favourite cocktails...*

Espresso Martini  
Irish Coffee  
Cotswolds Spiced Hot Toddy

*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.

## 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 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 allergy and calorie information.**

