

Pub Snacks & Nibbles

Devilled whitebait, tartare sauce, lemon	4.50
Mushroom, kale and sage sausage roll (ve)	3.95
Pigs in blankets, mulled wine cranberry sauce	5.50
Salt and pepper calamari, green aioli, lemon	6.95

To Share - Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) **18.50**



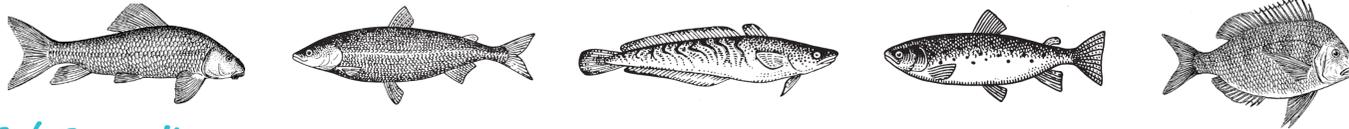
Sides

Pub chips/with cheese (v)	3.75/4.50
Our house curry sauce (ve)	1.00
Garlic and herb bread/with cheese (v)	3.75/4.50
Rocket, fennel and celery salad, lemon dressing (ve)	3.50
Seasonal greens, garlic butter (v)	3.50
Butcombe beer-battered onion rings (v)	4.00

Pub Seafood

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce (T) **13.95**
 Add pickled cucumber, onion and egg (v) **1.50** Crusty bread roll and butter (vo) **1.50** Our house curry sauce (ve) **1.00**

Brixham fish stew, tomatoes, white wine, garlic, saffron potatoes, aioli	14.50
Chalk Stream Farm trout fishcakes, Café de Paris butter sauce, spinach, poached Clarence Court egg	13.50
River Fowey steamed mussels in cider and bacon, crusty white bread, Netherend Farm butter	7.95 / 13.95
Smoked haddock, Cheddar and Butcombe ale rarebit, chive crème fraiche, pickled shallots, fennel and celery salad	7.95 / 12.95



Pub Favourites

Our festive turkey, ham hock and leek pie with mulled wine cranberry sauce, hasselback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy	13.95
The Cottage burger, smoked Cheddar, American cheese, brioche bun, Dijon mayo, BBQ relish, pickles, chips (T) Add smoked streaky bacon	12.95 1.00
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, toasted pine nuts (ve)	12.95
Somerset gammon steak, chips, Clarence Court free-range eggs, roasted pineapple, rocket salad	12.95
28-day dry-aged 8oz bavette steak (served medium-rare), garlic butter, chips, vine tomato, flat mushroom, rocket	17.95

(T) These dishes are available to take away and enjoy at home.

Allergen Info

(v) Veggie friendly **(ve)** Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.

Please take a look at our boards for daily market specials

Puddings

Chocolate and tahini brownie, vegan vanilla ice cream, pecan praline (ve) **6.50**

Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) **5.95**

Apple and plum crumble, vanilla ice cream (v) **5.95**
/ 8.50

Nearly full? Festive affogato, Baileys ice cream, espresso, Butcombe ale Christmas pudding truffles **3.95**

50p 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.



Recycled (FSC) paper & designed for single use only.



Sparkling Wine

Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple

Bottle **23.00** | 200ml **7.00**

Veuve Clicquot Yellow Label Brut NV

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish

Bottle **59.00**

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia

Campania, Italy - fruity and floral

Bottle **18.00** | 250ml **6.75** | 175ml **4.90**

The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Domaine de Pastoure Côtes de Provence

Provence, France - perfectly pale rosé with floral aromas

Bottle **22.00**

White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit

Bottle **18.00** | 250ml **6.75** | 175ml **4.90**

San Abello Sauvignon Blanc

Central Valley, Chile - gooseberries and lime

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Mas Puech Picpoul de Pinet Coteaux du Languedoc

Languedoc-Roussillon, France - zesty and crisp

Bottle **21.00**

Our favourite

Tokomaru Bay Sauvignon Blanc

Marlborough, New Zealand - tropical fruit and gooseberries

Bottle **24.00** | 250ml **9.00** | 175ml **6.50**

Red Wine

The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice

Bottle **18.00** | 250ml **6.75** | 175ml **4.90**

San Abello Merlot

Central Valley, Chile - smooth with plum and coffee notes

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Monte Clavijo Rioja Tempranillo Tinto Joven

Rioja, Spain - juicy summer fruits, red cherry

Bottle **21.00** | 250ml **7.85** | 175ml **5.70**

Valdivieso Pinot Noir

Aconcagua Valley, Chile - cherries and raspberries

Bottle **22.00**

Our favourite

Oscuro Mendoza Malbec

Mendoza, Argentina - juicy plum and blackberry

Bottle **23.00** | 250ml **8.60** | 175ml **6.25**