

Pub Snacks & Nibbles

Brixham crab croquetas, preserved lemon mayo, Parmesan	6.75
Summer vegetable crudités, beetroot houmous, za'atar (ve)	5.95
Lamb merguez sausage roll, fennel salt, chermoula mayo	6.50
Seafood fritto misto, chilli, coriander, soy and chilli sauce	7.25/11.95

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

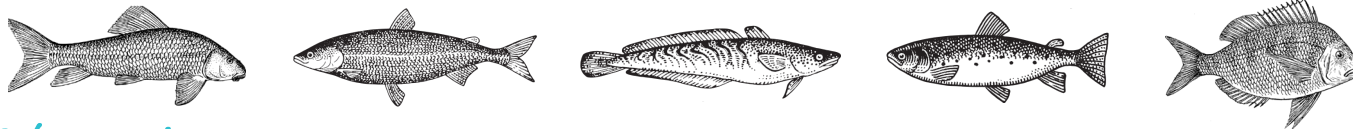


Sides

Pub chips/with cheese (v, gf)	3.95/4.50
Our house curry sauce (ve, gf)	1.00
Garlic and herb bread/with cheese (v)	3.75/4.50
Fennel, celery, rocket and herb oil salad (ve)	3.50
Seasonal greens, garlic butter (v, gf)	3.50
Butcombe beer-battered onion rings (v)	4.00

Pub Seafood

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	13.95
Add pickled cucumber, onion and egg (v, gf) 1.50 Crusty bread roll and butter (v, gfo) 1.50 Our house curry sauce (gf, ve) 1.00	
Fisherman's Pie; selection of Brixham fish and king prawns in white wine cream sauce, Cheddar mash, greens (gf)	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 mackerel Nicoise salad, broccoli, watercress, new potatoes, soft egg, horseradish and lemon dressing	11.95



Pub Favourites

Slow-cooked beef shin and Butcombe Original ale pie, your choice of mash or chips, gravy (T)	12.95
The Cottage burger, smoked Cheddar, American cheese, brioche bun, Dijon mayo, BBQ relish, pickles, chips (gfo) (T)	14.50
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	11.95
Somerset gammon steak, chips, Clarence Court free-range eggs, roasted pineapple, rocket salad (gf)	12.95
28-day dry-aged 8oz bavette steak (served medium-rare), garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	17.95

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

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

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

Cheddar Valley strawberries, vegan cheesecake, strawberry sorbet (ve)	6.50
Sticky date and toffee pudding sundae, toffee sauce, rum and raisin ice cream (v)	5.75
Triple chocolate brownie, chocolate sauce, mint choc chip ice cream (v)	5.75
<i>Nearly full?</i> Classic affogato; vanilla ice cream, espresso, little biscuit	4.50
<i>Food for thought</i> (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Summer affogato; Granny Gothard's strawberry sorbet, iced limoncello	4.50
Little warm Nutella doughnuts	4.25
Sharing pudding board; our classic and summer affogatos and Nutella doughnuts	12.50



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.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

