

## Pub Snacks & Nibbles

Wild mushroom and truffle arancini, vegan aioli (ve)	6.50
Brussel sprout pakora, mango chutney yoghurt (ve)	5.95
Seafood fritto misto, soy and chilli sauce	7.25 / 11.95
Pigs in blankets, port and cranberry sauce	6.50

**To share:** Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade **19.50**

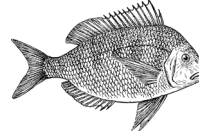
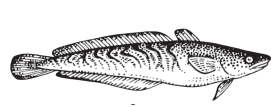
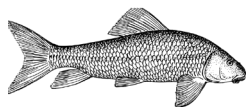


## Sides

Pub chips/with cheese	4.25/5.50
Our house curry sauce	1.50
Garlic and herb bread/with cheese	4.25/5.50
Watercress, pickled fennel, sweet lemon dressing	3.50
Seasonal greens, garlic butter	3.50
Butcombe battered onion rings	4.00

## Pub Seafood

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce	13.95
Fisherman's pie; selection of Brixham fish and king prawns in white wine cream sauce, Cheddar mash, greens	14.50
Brixham day boat market fish, squid, white beans and chorizo stew, pickled fennel, aioli	15.95
River Fowey steamed mussels in cider and bacon, crusty white bread, Netherend Farm butter	7.95/13.95



## Pub Favourites

Free range turkey, ham hock and leek pie, hasselback potatoes, sprouts, breaded salsify, pigs in blankets, gravy	14.95
The Cottage burger, smoked Cheddar, American cheese, brioche bun, Dijon mayo, BBQ relish, pickles, chips (gfo) (T)	14.25
Add smoked streaky bacon	1.50
Try pairing this with our newest brew; Butcombe Stateside Session IPA	
Pumpkin and sage tortelloni, Crown Prince squash, kale, pumpkin seeds, veggie Parmesan	13.95
Mushroom and falafel burger, halloumi, flat mushroom, BBQ relish, vegan aioli, beetroot bun, fries (v, veo)	13.95
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. 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) 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.**



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.

*Please take a look at our boards for daily market specials*

## Puddings

Triple chocolate brownie, chocolate sauce, mint choc chip ice cream, waffle cone **6.50**

Pain au raisin bread and butter pudding, brandy custard **6.95**

Roasted and glazed pineapple, coconut sorbet, lime and mint, pistachio praline **6.95**

*Nearly full?* Affogato; honeycomb ice cream, espresso, little biscuit **4.50**

Little warm Nutella doughnuts **4.25**

Selection of Granny Gothards ice creams and sorbets **(per scoop) 1.95**



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...

