

Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve) (143 kcal)	3.50
Tomato and roasted red pepper hummus, toasted seeds, grilled sourdough (ve) (453 kcal)	5.50
Salt and pepper calamari, chilli and ginger dipping sauce, charred lime, spring onion and coriander (328 kcal)	8.25
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)	6.95



Sides

Thick cut pub chips / with cheese (v) (644/850 kcal)	4.25
Skin-on fries, aioli, vegetarian Parmesan (v) (904 kcal)	4.95
Our house curry sauce (v) (70 kcal)	1.50
Butcombe beer-battered onion rings (603 kcal)	3.95
Chopped summer salad, tahini, za'atar (ve) (129 kcal)	4.25
Garlic ciabatta / with cheese (v) (604/807 kcal)	3.95/5.95

To share: Mixed olives, red pepper and tomato hummus, grilled sourdough, beetroot falafel, coconut yoghurt, za'atar (ve) (835 kcal) **14.50**

Pub Seafood

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)	12.50/16.95
King prawn, tomato and chilli linguine, Brixham brown crab butter, garlic and parsley (1090 kcal)	13.95
Brixham Market fish of the day – ask a member of our team for more details	MP

Best Fish and Chips!

Salad & Sandwiches

Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal)	12.50
Chopped summer salad, beetroot falafel, tomato hummus, tahini dressing, pink onions, za'atar (ve) (458 kcal)	9.50
Allotment wrap; beetroot falafel, tomato hummus, grilled courgettes, tahini, pink onions (ve) (573 kcal)	6.95
Add halloumi (203 kcal)	2.50
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill (466/917 kcal)	6.50/11.95
Brixham fish finger brioche roll; panko-crumbed haddock, tartare sauce, gem lettuce (669 kcal)	8.95
Add a cup of skin-on fries (728 kcal) or our chopped summer salad (129 kcal)	4.25

Pub Favourites

Ploughman's; Wiltshire ham, Lye Cross Farm vintage Cheddar, Stilton, sausage roll, pickled egg, onion and cornichons, chutney, sourdough, Netherend Farm butter (1118/1591 kcal)	13.95/22.95
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli (1341 kcal)	14.95
The Cottage beef burger, streaky bacon, smoked Cheddar, BBQ relish, skin-on fries, slaw (1272 kcal)	14.95
<i>We deliver waste beer grain from our brewery to Lye Cross Farm to feed their cows that produce the milk for our smoked cheddar.</i>	
Aubergine, chickpea and tomato curry, coconut yoghurt, summer pea bhaji, coriander chutney, garlic naan (ve) (797 kcal)	11.95
Add grilled chicken thigh (195 kcal)	2.50
Stokes Marsh Farm 8oz flat-iron; 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress (1238 kcal)	18.95
Add peppercorn sauce (150 kcal)	2.50

Puddings

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (867 kcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (700 kcal)	6.50
Cheddar Valley strawberry Eton mess, elderflower cream, lavender praline (562 kcal)	6.75
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) (444 kcal)	5.95

Nearly full?

Treat yourself and add two little Biscoff doughnuts to any hot drink (ve) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v, ve) (343 kcal)	4.95
Affogato; honeycomb ice cream, espresso, little biscuit (v) (293 kcal)	4.95

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs Please refer to the drinks menu for full price list

Espresso Martini

Bulleit Bourbon Old Fashioned

Classic Negroni

Limoncello

Grenat Maury Lafage - red dessert wine

Valdivieso Eclat Botrytis Semillon - white dessert wine

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Iced coffee; Illy espresso, milk, maple syrup

3.25

Dairy-free milks available

Iced tea; Canton red berry and hibiscus, fresh mint

2.75

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

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) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info -

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.



Scan the QR
code to order
and pay on
your device



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.

