

Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.00
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb) (586 kcal)	6.75
Deville whitebait and calamari, Bloody Mary ketchup, aioli (650 kcal)	7.50
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)	7.25



Sides

Thick cut pub chips / with cheese (v) (644/850 kcal)	4.25/5.50
Posh fries; aioli, vegetarian Parmesan, chives (v) (904 kcal)	4.95
Our house curry sauce (v) (70 kcal)	2.00
Butcombe beer-battered onion rings (603 kcal)	4.25
Buttered seasonal greens (v) (287 kcal)	4.25
Garlic ciabatta / with cheese (v) (604/807 kcal)	4.25/5.95

To share: Warm sourdough and grilled pitta, marinated olives, Crown Prince squash hummus, smoked chilli oil (pb) (730 kcal) **10.95**

Pub Seafood

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcal)	12.50/16.95
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander (450/775 kcal)	9.25/15.50
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)	8.25/14.25
Brixham fish finger brioche roll; panko-crumbed haddock, tartare sauce, gem lettuce (669 kcal)	9.50

Best Fish and Chips!



Burgers

The Cottage beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	15.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 kcal)	14.75
Buttermilk fried chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, skin-on fries, slaw (1250 kcal)	13.95

Pub Classics

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
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips (1433 kcal)	15.25
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli (1341 kcal)	16.50
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcal)	12.50
Add grilled chicken thigh (195 kcal)	2.50

Puddings

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)	6.95
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.50
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.50

Nearly full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)	4.95
Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)	4.95

Add a shot of Amaretto liqueur for the perfect after dinner treat

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Classic Negroni

Please refer to the drinks menu for full price list

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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.

