

Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb)	3.95
Green pea hummus, feta, grilled flatbread (pb)	5.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
West End Farm pork sausage roll, spiced apple ketchup	5.50



Sides

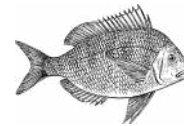
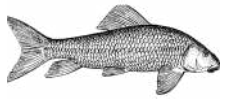
Thick-cut pub chips / with cheese (v)	4.25/5.50
Skin-on fries, garlic mayo, Parmesan (v)	5.25
Our house curry sauce (v)	2.00
Butcombe beer-battered onion rings	4.50
Spring green vegetables, garlic butter (v)	4.50
Garlic buttered flatbread / with cheese (v)	3.95/4.95

To share: Mezze; mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (pb) 13.95

Pub Seafood

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartar sauce	11.95/17.95
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	10.50/16.50
Brixham fish finger bun, panko-crumbed haddock, tartar sauce, vine tomato, gem lettuce	10.95
Smoked mackerel salad, new potatoes, golden-yolk egg, chicory, watercress, horseradish dressing	13.50

Best Fish and Chips!



Burgers

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (pb)	15.50
Buttermilk fried free-range chicken burger, chipotle mayo, rainbow slaw, pickles, skin-on fries	16.50
Severn & Wye salmon burger, tartare sauce, watercress, dill, pickled fennel, skin-on fries	16.95

Pub Classics

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.50
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli	17.50
'Nduja rigatoni, tomato and fennel sauce, burrata, smoked chilli crumbs (pb)	8.95/13.95
Ploughman's; Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad, crusty bread, Estate Dairy salted butter	15.95

Puddings

Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.25
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	6.95
Cheddar Valley strawberry Eton mess, thick vanilla yoghurt (v)	7.25
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	6.95

Nearly full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling 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

Dairy-free milks available

Iced tea; Canton red berry and hibiscus, fresh mint

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes. The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste.

They are for everyone not just for vegans!

butcombe.com/suppliers-producers

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.



Scan the QR code to order and pay on your device



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.



Scan this QR code for full calorie information



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