

Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.25
Smoked bacon, sage and onion scotch egg, spiced plum ketchup	7.50
Beer-battered anchovies, curry mayonnaise, burnt lime	6.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50



Sides

Thick-cut pub chips or skin-on fries (ve)	4.25
Butcombe beer-battered onion rings	4.50
Loaded fries, smoked cheese sauce, crispy onions (v)	7.50
Seasonal green vegetables, garlic butter (v)	4.50
Our house curry sauce	2.50
Garlic buttered ciabatta / with cheese (v)	4.50/6.50

To share: Rosemary baked camembert, garlic buttered dipping bread, pickles, sticky onion marmalade **18.50**

Pub Seafood

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	<i>Best Fish and Chips!</i>	11.95/17.95
Chalk Stream trout and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream		9.50/15.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel		11.95
Cornish mussels, coconut, chilli and lemongrass sauce, grilled sourdough for mopping up		9.95/17.50



Burgers

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries	16.95
Symplicity plant burger, cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries	16.95

Pub Classics

Walter Rose faggots, smoked parsnip mash, black kale, onion marmalade, proper gravy	12.95
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli	17.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick cut chips	16.95
Symplicity 'chorizo' and butterbean pie, hassleback potatoes, creamed cabbage, romesco sauce (ve)	15.95

Puddings

Valrhona chocolate and illy espresso	7.95
brownie, sour cherry sorbet, maple granola (v)	
Sticky date and toffee pudding, butterscotch sauce, clotted cream ice cream (v)	6.95
Bramley apple, blackberry and almond crumble, cinnamon ice cream or vanilla custard (v) (veo)	7.50

Nearly full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Two scoops of Granny Gothards ice creams and sorbets, with a little wafer (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.50

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, (ve) Vegan friendly, (veo) Vegan option - 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 total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



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.



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Scan this QR code for full calorie information

