

## 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

Cauliflower cheese, thyme crumb	4.50
Roast potatoes, aioli, crispy onions	3.95
Thick-cut pub chips or skin-on fries (ve)	4.25
Seasonal green vegetables, garlic butter (v)	4.50
Our house curry sauce	2.50
Garlic buttered ciabatta / with cheese (v)	4.50/6.50

## The Great British Sunday Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	19.50
Leg of West End Farm pork, crackling and apple sauce	16.50
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	16.95
Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)	14.95

## Pub Seafood

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	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

## 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](https://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* 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.



Recycled (FSC) paper & designed for single use only.

Scan this QR code for full calorie information

