

Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Chorizo Scotch egg, smoked tomato aioli	7.50
Devilled whitebait, tartare sauce	5.50
Castlemead Farm chicken wings, Korean BBQ, sesame, spring onion	8.50
To share: British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	21.50

Dub Seafood _________Best Fish and Chips!

	14
/17.95	ľ
20.50	
12.50	
15.95	
	20.50 12.50

Pub Classics

English lamb burger, harissa ketchup, pink onions, feta and cucumber yoghurt, pickled chilli, skin-on fries	17.50
Ploughman's; Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions,	16.50
watercress salad, crusty bread, Estate Dairy salted butter	
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli	18.25
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick cut chips	17.50
Symplicity 'samosa' pie, filo crust, cumin, braised baby gem, peas and new potatoes (v) (veo)	15.95

Burgers

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries	17.50
Symplicity plant burger, cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries	17.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Seasonal green vegetables, garlic butter (v)	4.75
Butcombe beer-battered onion rings	4.50	Our house curry sauce	2.50
Loaded fries, smoked cheese sauce, crispy onions (v)	7.50	Garlic buttered ciabatta / with cheese (v)	4.50/6.50



Puddings

Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.00
Sticky date and toffee pudding, butterscotch sauce, clotted cream ice cream (v)	7.50
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	7.95
Nearly full?	
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Three little Biscoff filled doughnuts (ve) Perfect with a coffee!	3.75
Two scoops of Granny Gothards ice creams and sorbets, with a little wafer (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.75

Food for thought; £1 from every sale of this dish will be donated to 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.

Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Bulleit Bourbon Old Fashioned

Sapling Negroni

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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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 for allergy and calorie information.





