



## Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.75
Chorizo Scotch egg, smoked tomato aioli	7.75
Deville whitebait, tartare sauce	5.75
Castlemead Farm chicken wings, Korean BBQ, sesame, spring onion	8.75
<b>To share: British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia</b>	<b>21.95</b>

*Best Fish and Chips!*

## Pub Seafood

<b>Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce</b>	<b>12.50/17.95</b>
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime	20.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.75
Hot-smoked Chalk Stream trout Niçoise salad, soft-boiled egg, anchovies, tapenade, lemon dressing	16.25

## Pub Classics

Ploughman's; Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad, crusty bread, Estate Dairy salted butter	16.75
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli	18.75
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick cut chips	17.50

## Burgers

English lamb burger, harissa ketchup, pink onions, feta and cucumber yoghurt, pickled chilli, skin-on fries	17.95
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	17.95
Symplcity plant burger, cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries	17.95

## Sides

Thick-cut pub chips or skin-on fries (ve)	4.50	Seasonal green vegetables, garlic butter (v)	4.95
Butcombe beer-battered onion rings	4.75	Our house curry sauce	2.75
Loaded fries, smoked cheese sauce, crispy onions (v)	7.75	Garlic buttered ciabatta / with cheese (v)	4.75/6.75



## Puddings

Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.25
Sticky date and toffee pudding, butterscotch sauce, clotted cream ice cream (v)	7.75
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	8.25

## Nearly full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
Two scoops of Granny Gothards ice creams and sorbets, with a little wafer (v) (veo)	6.25
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.95

**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

Bourbon Old Fashioned

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.

**[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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team 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.

**Scan the QR code for allergy and calorie information.**



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