

Sunday

Snacks

Battered sausage, curry sauce	3.95
Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.75
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.95
Lamb merguez Scotch egg, harissa ketchup	7.95
To share: Rosemary baked camembert, garlic buttered dipping bread, pickles, sticky onion marmalade (v)	18.50

Best Fish and Chips!
12.50/17.95
19.95
12.75
8.95/17.95
7.50

The Great British 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	21.95
Leg of West End Farm pork, crackling and apple sauce	18.75
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.95
Our roasted mushroom, five bean and kale wellington, vegan gravy (v) (veo)	15.95

Burgers

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	17.95
Symplicity plant burger, cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries	17.95

Sides

Cauliflower cheese, thyme crumb	5.50	Roast potatoes, aioli, crispy onions	4.95
Thick-cut pub chips or skin-on fries (ve)	4.50	Our house curry sauce	2.75
Seasonal green vegetables, garlic butter (v)	4.95	Garlic buttered ciabatta / with cheese (v)	4.75/6.75

Puddings

Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	7.95
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch	7.75
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	8.25

Nearly full?

Three little Biscoff filled doughnuts (ve) Perfect with a coffee!	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, little biscuits (v)	5.95
Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project	

THE BURNT CHEF

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 Irish Coffee Costwolds Spiced Hot Toddy

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 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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