



Pub Snacks & Starters

Sage and onion pork sausage roll, piccalilli	4.95	Buffalo cauliflower nuggets (ve)	5.95
Ham hock croquettes, mustard cheese sauce	6.95	Cheddar, Parmesan and Marmite cheese straws (v)	3.95
Baby back ribs, Butcombe IPA BBQ sauce	6.95	Bath chaps, apple sauce	5.95

Sharing

Vegan nachos (ve, gf)	11.95
Roast squashes, black beans and wild mushroom topped tortilla chips, vegan cheese, tomato salsa, jalapenos, guacamole, soya yoghurt	
Piggy board	19.95
Sage and onion pork sausage roll, Bath chaps, ham hock croquettes, baby back ribs	
Buffalo chicken wings	10 for 10.00
Choose your sauce; Frank's hot sauce, Butcombe Bohemia BBQ or sticky hoisin	Go full bingo! 30 for 30.00 with all sauces
Whole rosemary-baked Camembert	18.50
Served in a round loaf, with garlic butter, pickles, sticky onion marmalade (v)	

Grill

The Fiddle burger , smoked Cheddar, American cheese, brioche bun, Dijon mayo, BBQ relish, pickles, chips (gfo) (T)	13.50
Add smoked streaky bacon	1.00
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Dry-aged 8oz bavette steak , (served medium-rare), garlic butter, skin-on fries, vine tomato, flat mushroom, rocket (gf)	17.95
Cauliflower steak , lentil and spinach curry, coriander chutney, soya yoghurt, crispy chickpeas, poppadom (ve, gf) (T)	10.95
Flat iron chicken , polenta chips, rainbow slaw, chimichurri, rocket salad (gf)	12.75

Classics

Butcombe Original beer-battered fish and chips , minted peas, tartare sauce (T)	14.50
Slow-cooked Butcombe IPA short rib of beef , roast garlic mash, bourguignon sauce, horseradish (T)	18.50
Chalk Stream Farm trout fishcakes , Café de Paris butter sauce, spinach, poached Clarence Court egg	13.50
Whole honey and mustard roasted ham hock , pub chips, Clarence Court eggs, piccalilli (gf) (T)	14.95

Sides

Pub chips (ve, gf) (T)	3.75	Butcombe beer-battered onion rings	3.00
Three cheese mac n cheese, Parmesan crumb (v)	4.00	Truffle and Parmesan polenta chips (v, gf)	4.50
Rocket and Parmesan salad (v, gf)	3.50	Seasonal greens, garlic butter (v, gf)	3.50

(T) These dishes are available to take away and enjoy at home.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.
We cannot guarantee the total absence of allergens in our dishes.



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

Puddings

Triple chocolate brownie , honeycomb, espresso ice cream (v, gf)	5.95
Sticky date and toffee pudding , toffee sauce, rum and raisin ice cream (v)	5.95
Apple and plum crumble , vanilla ice cream (v, gf)	for one 5.95 for two to share 8.50
Nearly full? Affogato ; vanilla ice cream, espresso toffee sauce (v, gf)	3.95
<i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



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.

Sparkling Wine

Veuve Clicquot Brut Rosé NV

Champagne, France - perfectly balanced wild strawberry, blackberry and brioche

Bottle **69.00**

Veuve Clicquot Yellow Label Brut NV

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish

Bottle **59.00**

Coates & Seely Bretagne Brut Reserve

Hampshire, England - lemon, mineral notes and a soft mousse

Bottle **49.00**

Belstar Prosecco NV

Prosecco, Italy - citrus, pears, sweet melon

Bottle **29.00** | 125ml **5.80**

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia

Campania, Italy - fruity and floral

Bottle **19.00** | 250ml **7.10** | 175ml **5.15**

The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Miraflores Cotes du Roussillon Rose Domaine Lafage 2018

Languedoc-Roussillon, France - delicate with strawberry and blackberry flavours

Bottle **26.00**

White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit

Bottle **19.00** | 250ml **7.10** | 175ml **5.15**

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral

Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Valdivieso Sauvignon Blanc

Aconcagua Valley, Chile - refreshing, lemon and lime

Bottle **22.00** | 250ml **8.25** | 175ml **6.00**

Mas Puech Picpoul de Pinet Coteaux du Languedoc

Languedoc-Roussillon, France - zesty and crisp

Bottle **22.00**

Charles Smith Kung Fu Girl Riesling 2017

Washington State, USA - apricot, white peach and honeysuckle

Bottle **28.00**

Our favourite

Johnson Estate Sauvignon Blanc

Marlborough, New Zealand - passionfruit and grapefruit

Bottle **25.00** | 250ml **9.35** | 175ml **6.80**

Red Wine

The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice

Bottle **19.00** | 250ml **7.10** | 175ml **5.15**

Valdivieso Merlot

Rapel Valley, Chile - jammy plum, cocoa and coffee

Bottle **21.00** | 250ml **7.85** | 175ml **5.70**

Domaine St Jacques Organic Cotes du Rhone Rouge 2018

Rhone Valley, France - raspberry, strawberry and spice

Bottle **22.00**

Castillo Clavijo Rioja Crianza

Rioja, Spain - red berry, vanilla and spice

Bottle **23.00** | 250ml **8.60** | 175ml **6.25**

Spy Valley Pinot Noir 2016

Marlborough, New Zealand - spice, blackberry and plum

Bottle **30.00**

Our favourite

Tilia Malbec

Mendoza, Argentina - plum, blackberry and dark chocolate

Bottle **25.00** | 250ml **9.35** | 175ml **6.80**