



Sunday Menu

Pub Snacks & Nibbles

Brixham crab croquetas, preserved lemon mayo, Parmesan	6.95	Lamb merguez sausage roll, fennel salt, chermoula mayo	6.50
Summer vegetable crudités, beetroot houmous, za'atar (ve)	5.95	Seafood fritto misto, soy and chilli sauce, chilli, coriander	7.50/12.50

Pub Snacks Board - share all four 22.95

Starters

Wiltshire ham hock and confit chicken terrine, salad cream, chicken crackling, cornichons, grilled sourdough	8.25
Chalk Stream Farm trout with a Cotswold Gin and beetroot cure, horseradish and dill crème fraîche, baby beetroots	7.25
Grilled broccoli, whipped goats' cheese, shaved courgette and fennel, orange and pine nut dressing (v, veo)	6.95
Chilled summer tomato soup, basil, black olive tapenade on toast (ve)	5.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.50

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, roasted carrots and parsnips, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Sirloin of Hereford and Angus beef (served medium-rare), ox cheek nugget, Tewkesbury relish	16.95
<i>Try this with our best-selling and Bristol-born brew; Butcombe Original beer</i>	
Loin of West End Farm pork, sausage, sage and onion stuffing, apple sauce	15.50
Best of both – beef sirloin and pork loin...with all the trimmings!	18.75
Veggie roast of the week (v, veo)	13.25

Mains

Wild mushroom tortelloni, tomato and porcini sauce, mascarpone, truffle oil, Parmesan (v)	13.95
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
Cornish sole on the bone, matchstick potatoes, pea, tomato, chervil and cucumber beurre blanc	14.95
The Fiddle burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	13.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	

Sides

Pub chips or skin-on fries (v) (T)	3.95	Grilled corn on the cob, chimichurri, Parmesan (v) (T)	4.50
Three cheese mac n cheese, Parmesan crumb (v) (T)	4.50	Butcombe beer-battered onion rings (T)	3.50
Bacon and avocado chopped salad, blue cheese dressing (T)	4.50	Courgettes and tenderstem broccoli, lemon vinaigrette (ve)	4.50

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

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

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 & Cheese

Cheddar Valley strawberries, whipped lemon cream and curd, pistachio shortbread, strawberry sorbet (v)	6.95
Warm chocolate fondant, Guinness ice cream, chocolate and hazelnut tuile (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.25
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95
Apple and Yorkshire rhubarb crumble, vanilla ice cream (v)	for one 6.25 / for two to share 8.75
Pig cheeseboard, apple and cider chutney, cornichons, fennel salad, crackers (v)	9.95

Nearly full?

Classic affogato; vanilla ice cream, espresso, little biscuit	4.50
Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Summer affogato; Granny Gothard's strawberry sorbet, iced limoncello	4.50
Little warm Nutella doughnuts	4.25
Pig sharing board; our classic and summer affogatos with Nutella doughnuts	12.50



THE BURNT CHEF
PROJECT

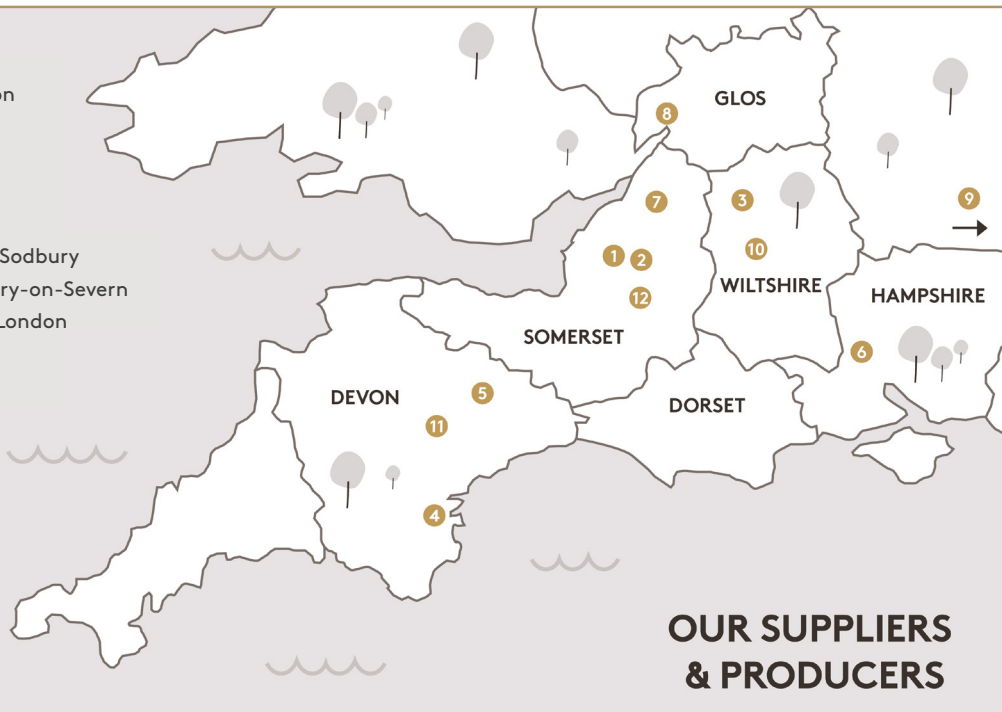
The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David - Chew Magna
2. Butcombe Brewery Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury



OUR SUPPLIERS
& PRODUCERS