

# father's day

## our favourite marys

<b>the pig and fiddle bloody mary</b>	11.95
ciroc vodka, house spiced tomato juice	
<b>bloody maria</b>	11.95
patrón tequila gold, house spiced tomato juice	

## aperitifs

<b>hugo's royale spritz</b>	9.95
<b>allora spritz</b>	10.95
<b>paloma limona</b>	10.95

**two courses 32.9 / three courses 39.9**

## snacks & sharing

**buttermilk fried chicken**, buffalo hot honey and ranch  
**padrón peppers**, stracciatella, chilli oil (ve)  
**severn & wye smoked mackerel pâté**, new season radishes, sourdough  
**za'atar crusted halloumi**, beetroot hummus, summer crudités, pomegranate molasses (v)  
**hobbs house breads**, gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)  
**burrata**, grilled focaccia, red pepper tapenade, herb salad, basil oil  
**british charcuterie**; suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia

## the great british roast

*all served with roast potatoes, yorkshire pudding, seasonal vegetables, and red wine gravy*

**sirloin of grass fed beef** (served medium-rare), horseradish sauce  
**cider-roasted pork belly**, fennel crackling, baked apple sauce  
**somerset chicken half**, proper bread sauce  
**butternut squash and beetroot wellington**, roast shallot, mushroom gravy (v) (veo)

## mains

**brixham market fish of the day** - please ask for details  
**garden risotto**, green pea pesto, shaved asparagus, fennel and radish, marinated feta (ve)  
**our beef burger**, maple and bacon relish, smoked cheddar, mustard aioli, crispy onions, skin-on fries  
**butcombe gold beer-battered fish and chips**, tartare sauce, minted peas or curry sauce

## sides

<b>cauliflower cheese</b> , thyme crumb (v)	6	<b>seasonal green vegetables</b> , garlic butter (v)	5.8
<b>roast potatoes</b> , aioli, crispy onions (v)	5.5	<b>butcombe beer-battered onion rings</b> (v)	5
<b>skin-on fries</b> or pub chips (ve)	5.5	<b>baby gem salad</b> , buttermilk ranch (v)	5

**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) veggie friendly, (ve) vegan friendly, (veo) vegan option available - ask a team member for gluten friendly options. please inform a member of our team of any allergies before placing your order. we cannot guarantee the total absence of allergens in our dishes. our fish dishes may contain small bones, please take care.  
scan the qr code for detailed allergen and calorie information.



# puddings

**rhubarb and custard blondie**, madagascan vanilla ice cream, ginger crumble (v)

**iced citrus parfait**, raspberries, sorbet, maple granola (ve)

**reverse affogato**, illy espresso ice cream, amaretto liqueur, warm vanilla custard, chocolate cookies (v)

**sticky date pudding**, toffee sauce, rum and raisin ice cream (v)

**pig & fiddle tiramisu**, perfect for sharing! (v)

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## nearly full?

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**three little biscoff doughnuts** (ve) 4.8

**two scoops of granny gothards ice creams and sorbets** (v) (veo) 6.3

**affogato** (v) 5.9

vanilla ice cream, illy espresso, little biscuits



THE BURNT CHEF  
PROJECT

### *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.

