AVON CAUSEWAY

SUNDAY

Aperitifs

Buck's Fizz / Ketel One Bloody Mary / Virgin Mary

Pub Snacks *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	**3.95**
Green pea hummus, feta, grilled flatbread (pb)	**5.50**
Beetroot falafel, tahini yoghurt, za'atar (pb)	**5.50**
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	**8.50**

Starters

Cornish pork rillettes, beer pickles, strong mustard, buttered toast	**7.50**
Grilled sprouting broccoli, burrata, rocket and almond salad, tomato and sherry dressing (pb)	**6.95**
Courgette, pea and watercress soup, chimichurri, sourdough, Estate Dairy butter (v) (pbo)	**6.95**
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	**7.50**

The Great British Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Topside of Hereford and Angus beef (served medium-rare), horseradish sauce	**17.95**
Leg of West End Farm pork, crackling and apple sauce	**16.95**
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	**16.50**
Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)	**14.95**

Mains

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	**11.95/17.95**
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	**10.50/16.50**
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	**16.95**
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)	**15.50**

Sides

Cauliflower cheese, thyme crumb (v)	**4.25**	Roast potatoes, aioli, crispy onions (v)	**3.95**
Thick-cut pub chips or skin-on fries (v)	**4.25**	Sprouting broccoli, almonds, sherry dressing (pb)	**5.50**
Chopped salad, tahini dressing, za'atar (pb)	**4.95**	Garlic buttered flatbread / with cheese (v)	**3.95/4.95**

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, (pb) Plant-based, (pbo) Plant-based option available on request. 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 absence of all allergens in our dishes.

Scan the QR code for full calorie information.

BEST PREMIUM FOOD OFFER 2022
BEST FOOD OFFER 2019 & 2020

Pudding

Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	**6.95**
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	**7.25**
Cheddar Valley strawberry Eton mess, thick vanilla yoghurt (v)	**7.25**
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	**6.95**

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton **11.50**
Served with caramelised onion and apple chutney, cornichons, crackers (v)

Nearly Full?

Three little Biscoff filled doughnuts. **3.50**
Perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) **4.95**

Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) **4.95**
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

Food for thought; *£1 from every sale of this dish will be donated to The Burnt Chef Project*

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*

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

After Drinks *- Ask for our range of brandies, whiskies, rums and liqueurs*

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

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

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