



Sunday

Aperitifs

Hugo's Royal Spritz / Ketel One Bloody Mary / Spiced Berry Kir Royale

Snacks and Sharing

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| Battered sausage, curry sauce | 4.00 |
| Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve) | 6.75 |
| Fried whitebait and calamari, pickled samphire, aioli | 7.25 |
| Stornoway black pudding Scotch egg, apple and tamarind ketchup | 7.95 |
| Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) | 19.00 |

Starters

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| Cornish pork rillettes, beer pickles, strong mustard, buttered toast | 8.95 |
| Bromham beetroot Tarte Tatin, apple, pickled and candied walnut salad, soya herby dressing (ve) | 8.75 |
| Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast | 7.75 |
| Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v) | 8.50 |

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

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| Topside of grass fed beef (served medium-rare), horseradish sauce | 19.95 |
| Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce | 19.50 |
| Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce | 17.50 |
| Trio of roasted meats, with all the trimmings | 22.95 |
| Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo) | 16.50 |

Mains

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| Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce | 16.00 |
| The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries | 17.95 |
| Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce | 18.50 |
| Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve) | 16.50 |
| Add grilled chicken thigh | 3.50 |

Sides

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| Cauliflower cheese, thyme crumb (v) | 5.50 | Roast potatoes, aioli, crispy onions (v) | 4.95 |
| Thick-cut pub chips or skin-on fries (v) | 4.75 | Seasonal green vegetables, garlic butter (v) | 4.95 |
| Baby gem salad, buttermilk ranch (v) | 4.75 | Truffle fries, English Pecorino, aioli, chives (v) | 5.75 |

Puddings and Cheese

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| Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v) | 7.75 |
| Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo) | 8.25 |
| Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v) | 8.25 |
| Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve) | 7.50 |
| British artisan cheese, caramelised onion chutney, cornichons, crackers (v) | 12.75 |

Nearly Full?

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| The 'After Eight' Ice Cream (v) | 5.95 |
| Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i> | 4.00 |
| Two scoops of Granny Gothards ice creams and sorbets (v) (veo) | 6.25 |
| Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i> | 5.95 |

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.

Tea & Coffee

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

Some of our favourites:

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

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!

<https://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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

