

THE PAVILION ARMS

Sunday

Pub Snacks	Butcombe beer bread - whipped brown butter (v)	4.25
	'Taramasalata' - whipped smoked cod's roe, raw summer vegetables, sumac	7.50
	Salt 'n' vinegar crispy cockles	5.95
	Tinned Mount's Bay sardines - caponata and olive oil toasts	7.95
	Cauliflower popcorn - turmeric, coconut yoghurt, mint (ve)	6.25
Scallops	<i>Dorset hand-dived scallops, grilled in the shell</i>	
	'Nduja butter / Garlic and herb crumb / Seaweed butter	each 3.50
Starters	Smørrebrød - hot-smoked Chalk Stream trout on rye bread, crème fraîche, pickled fennel, trout caviar	9.25
	Creedy Carver duck terrine - confit leg and smoked breast, chicory jam, port, pickled vegetables	9.50
	Green salad - broad bean hummus, radishes, asparagus, pea shoots, lemon confit, almond dukkah (ve)	7.25/11.95
	Norfolk asparagus - soft-boiled egg, cardamom crumb, chive hollandaise (v)	8.95
	Brixham hand-picked crab salad - avocado, chilli, creamed corn croquette, brown crab tuille	10.95
Roasts	<i>All our roasts are served with Yorkshire pudding, seasonal vegetables, cauliflower cheese, roast potatoes, red wine gravy</i>	
	Stokes Marsh Farm sirloin of beef - slow-braised beef nugget, Tewkesbury relish	18.50
	Cameron Naughton pork belly - slow-cooked 'porchetta' with rosemary, fennel and thyme, hog's pudding, apple sauce	16.95
	Pithivier - seasonal vegetables, vegan jus (v, veo)	13.95
Mains	The Pavilion burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
	Salt cod fish cakes, brown shrimp and parsley butter, poached Clarence Court egg, charred broccoli	8.50/14.50
Sides	Koffman's thick-cut pub chips (v)	4.25
	Koffman's skin-on fries, truffle aioli, Parmesan (v)	4.75
	Allotment salad, radish, herbs (ve)	3.95
	Crab mac 'n' cheese, Parmesan crumb	6.25
	Grilled broccoli, broad bean hummus, almond dukkah (v)	4.50
	Butcombe beer-battered onion rings (v)	3.95

Team Rewards

We hope you enjoy your meal with us. 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 - 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.



Puddings	Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delight - sea salt, chocolate wafer, Bailey's ice cream (v)	7.95
	Strawberries and cream - Cheddar Valley strawberries, vanilla panna cotta, shortbread, meringue, strawberry jelly	7.95
	Banana cake - miso caramel, peanut butter mousse, bitter chocolate, banana praline (ve)	7.50

Cheese

Served with Dorset apple cake, pickled walnut, quince paste, sourdough crackers (v)

Dorset Blue Vinney, Smoked Dorset Red, Black Cow Cheddar

one 5.95 / two 7.95 / three 12.95

Nearly full?	The Pavilion chocolate box	6.50
	Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50
	Little warm Nutella doughnuts (v)	4.25
	<i>Food for thought</i> (50p 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.

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...

