

— THE —
P A V I L I O N A R M S

Supper

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
To Share	A selection of our pub snacks for the table	27.95
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 spring 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
Mains	The Pavilion burger – smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish – thick-cut chips, proper mushy peas or curry sauce, tartare sauce	15.50
	Wild mushroom tortelloni, tomato and porcini sauce, mascarpone, truffle oil, Parmesan (v)	14.50
	Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
	Cornish Sole – baked whole, crispy cockles and mussels, tenderstem broccoli, seaweed butter	18.95
	Salt cod fish cakes, brown shrimp and parsley butter, poached Clarence Court egg, charred broccoli	8.50/14.50
	Ox cheek and bone marrow pie, charred hispi, mustard butter and parmesan, Koffman fries and herby aioli	16.95
Steaks	<i>Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with confit tomato, roast red onion, garlic mushroom, triple-cooked chips and watercress</i>	
	8oz bavette (served medium-rare and sliced)	19.95
	10oz rib eye	29.95
	8oz fillet	34.95
Sauces	Garlic and herb butter / 'Nduja butter / Bearnaise / Peppercorn / Tewkesbury relish	each sauce 2.00
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.



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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...

