

Bird *in* Hand

Pub Snacks & Nibbles

Westcombe Cheddar and Butcombe ale rarebit (v)	4.50	Pigs in blankets, beer mustard	5.50
Salt and pepper calamari, soy chilli sauce, lime	7.50	Butcher's pork pie, piccalilli	4.50

Starters

Roasted fig, apple, pickled and candied walnut, celery and fennel salad, soya herby dressing (ve)	6.95
Stout-cured smoked salmon, pickled fennel, dill and mustard sauce	7.95
Cauliflower soup, roasted curried cauliflower, curry oil, Butcombe ale rarebit on sourdough (v)	6.50
Chicken liver parfait, spiced plum chutney, pickled shallots, grilled sourdough	7.25
River Fowey steamed mussels in cider, leeks and bacon, grilled sourdough, Netherend Farm butter	7.50/13.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
Add pigs in blankets	3.95

Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	14.50
The Bird in Hand burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, rainbow slaw, chips	13.50
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Slow-braised blade of beef bourguignon, roast garlic mash, bacon, onions, carrot, horseradish	15.95
Chicken and wild mushroom pie, roasted new potatoes, wilted greens, pigs in blankets, gravy	13.95
Brixham fishcakes, wilted greens, poached Clarence Court egg, Café de Paris butter sauce	13.50
Pumpkin and ricotta tortelloni, roasted squash, crispy kale and sage, blue cheese, toasted pine nuts (v)	13.95
Sweet potato, chickpea and spinach curry, roasted cauliflower, pickled shallots, coriander chutney, poppadom (ve)	10.95
Add flat-iron chicken leg	2.00
Whole honey and mustard-roasted ham hock, pub chips, Clarence Court eggs, piccalilli	14.95

Steaks

Our steaks are 28-day dry-aged on the bone and cooked in our Jospier charcoal oven.

Served with chips, vine tomato, flat mushroom and dressed rocket

8oz bavette (served medium-rare)	16.95
10oz sirloin	23.95
10oz rib-eye	24.95
Add a sauce: Bearnaise, garlic butter or peppercorn	1.95

Please take a look at our boards for daily market specials!

Sides

Pub chips (ve)	3.75	Seasonal greens, garlic butter (v)	3.50
Three cheese mac n cheese, Parmesan crumb (v)	3.95	Butcombe beer-battered onion rings	3.50
Rocket, fennel and celery salad (ve)	3.50	Roast squashes, seeds, crispy sage (ve)	3.95

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.



Recycled (FSC) paper & designed for single use only.

Puddings

Warm chocolate brownie, salted caramel ice cream, toffee popcorn, chocolate sauce (v)	5.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.95
New York style cheesecake, maple-roasted figs, blackberry sorbet, candied pecans (ve)	6.95
Apple and winter berry crumble, vanilla ice cream (v)	for one 5.95 / for two to share 8.50
Nearly full? Winter affogato; Baileys ice cream, Clifton Coffee espresso	3.95

(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.

Sparkling Wine

Veuve Clicquot Brut Rosé NV, France	Bottle 69.00
Veuve Clicquot Yellow Label Brut NV, France	Bottle 59.00 125ml 11.00
Coates & Seelyy Bretagne Brut Reserve, England	Bottle 49.00
Belstar Prosecco NV, Italy	Bottle 29.00 125ml 5.80

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Italy	Bottle 19.00 250ml 7.10 175ml 5.15
The Bulletin Zinfandel Rose, USA	Bottle 20.00 250ml 7.50 175ml 5.45
Lafage Miraflores Roussillon Rosé, France	Bottle 26.00

White Wine

Mas Puech Picpoul de Pinet, France	Bottle 22.00
La Maglia Rosa Pinot Grigio, Italy	Bottle 20.00 250ml 7.50 175ml 5.45
Jean Defaix Chablis, France	Bottle 32.00
Valdivieso Sauvignon Blanc, Chile	Bottle 22.00 250ml 8.25 175ml 6.00
Charles Smith Kung Fu Girl Riesling, USA	Bottle 28.00
The Paddock Chardonnay, Australia	Bottle 19.00 250ml 7.10 175ml 5.15
Journey's End SV Chardonnay, South Africa	Bottle 30.00

Our favourite

Johnson Estate Sauvignon Blanc	Bottle 25.00 250ml 9.35 175ml 6.80
Marlborough, New Zealand - passionfruit and grapefruit	

Red Wine

Valdivieso Merlot, Chile	Bottle 21.00 250ml 7.85 175ml 5.70
Castillo Clavijo Rioja Crianza, Spain	Bottle 23.00 250ml 8.60 175ml 6.25
Ironstone Zinfandel, South Africa	Bottle 30.00
The Paddock Shiraz, Australia	Bottle 19.00 250ml 7.10 175ml 5.15
Spy Valley Pinot Noir, New Zealand	Bottle 30.00
Journey's End SV Shiraz, South Africa	Bottle 36.00

Our favourite

Tilia Malbec	Bottle 25.00 250ml 9.35 175ml 6.80
Mendoza, Argentina - plum, blackberry and dark chocolate	