

Good Afternoon

Snacks

THE BURNT CHEF

Hobbs House sourdough, Gordal olives Cold-pressed rapeseed oil, sherry vinegar (ve) Pheasant, cranberry and juniper sausage roll, prune ketchup Sandwiches	8.25 6.95		
		Loaded bacon butty	8.75
		Smoked streaky bacon, seeded bun, Rubies ketchup	
		Brixham fish finger bun	12.75
Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel			
Sides			
Thick-cut pub chips or skin-on fries (v)	4.7		
Truffle fries, English Pecorino, aioli, chives (v)	5.75		
Baby gem salad, buttermilk ranch (v)	4.7		
Sweets			
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25		
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	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

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.

with them to support our teams welfare and spread the message far and wide.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

