



Supper

Aperitifs

Belstar Prosecco	5.95	Cotswold Dry G&T	7.80	Aperol Spritz	9.50	Negroni	9.50
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Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.25
Butcombe Goram IPA soda bread, Estate Dairy salted butter (v) (650 kcal)	4.50
Evesham beetroot hummus, toasted seeds, walnuts, grilled pitta (pb) (456 kcal)	7.25
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 kcal)	7.75

Starters

Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (pb) (478 kcal)	7.50
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)	8.95/15.50
Creedy Carver duck leg bonbon and smoked breast, spiced plum ketchup, beetroot remoulade (590 kcal)	9.50
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb) (476 kcal)	6.95
Chalk Stream trout cured in our Goram IPA, apple remoulade, cucumber, rye croutons, pickled fennel (459 kcal)	9.95

Mains

Ox cheek and bone marrow pie, winter greens, glazed carrot, gravy, your choice of mash or skin-on fries (1250 kcal)	17.50
The Prince beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	15.95
Brixham Market fish of the day – ask a member of our team for more details	MP
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (pb) (595 kcal)	13.95
Castlemead Farm chicken thighs, buttered lentils, bacon and shallots, heritage squash, chimichurri (871 kcal)	15.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcal)	18.50
Aubergine and chickpea curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcal)	12.95
Add grilled chicken thigh (195 kcal)	2.50

Grills

Bavette steak 8oz (served medium-rare), garlic and herb butter, skin-on fries, watercress (1238 kcal)	22.00
Whole gilt-head bream, roasted heritage squash, burnt lemon, spinach, gremolata (680 kcal)	20.00
Cured gammon chop, Thatchers cider and honey glaze, sprouting broccoli, runny egg, hash brown (1165 kcal)	26.50
Rump steak 10oz, peppercorn sauce, roast shallots, mushroom, thick-cut chips, watercress (1411 kcal)	28.00

Sides

Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25	Macaroni cheese, thyme crumb (v) (827 kcal)	6.50
Butcombe beer-battered onion rings (603 kcal)	4.25	Shredded kale, apple and walnut salad (pb) (287 kcal)	4.25
Crown Prince squash, spinach, chimichurri (254 Kcal)	4.25	Posh fries; aioli, Parmesan, chives (v) (904 kcal)	4.95

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) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request.

Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order.

We cannot guarantee the absence of all allergens in our dishes.

Puddings

Chocolate mocha cheesecake, hazelnut meringue, sour cherry sorbet (v) (760 Kcal)	7.95
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 Kcal)	6.95
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 Kcal)	6.95
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v) (637 Kcal)	6.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.95

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal) <i>Try a glass of Cockburn's port to go with your cheese</i>	12.00
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Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)	4.95
Affogato; gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal) <i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	4.95
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.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Amaretto Sour	9.50
Espresso Martini	9.50
Bulleit Old Fashioned	9.75
Grenat Maury Lafage - red dessert wine	100ml 6.95
Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95

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.

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