The PRINCE Of BURFORD

LUNCH

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb)	**4.25**
Hobbs House breads, Estate Dairy salted butter, cold-pressed rapeseed oil (v) (pbo)	**4.50**
Cauliflower rarebit, beer pickled shallots (v)	**4.95**
Severn & Wye smoked mackerel pate, new season radishes, sourdough	**7.95**
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	**8.50**
British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter	**16.95**

Starters

Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	**8.95**
Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	**8.50**
Roasted tomato and fennel soup, wild garlic and Cheddar cheese straws (v)	**7.50**
Goram IPA cured Chalk Stream trout, green peas, wasabi, crème fraiche, toasted nori	**9.95**
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	**9.50**

Ploughman's

Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad , sourdough, Estate Dairy butter	**15.95**

Lighter Options

Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	**11.95**
Smoked ham hock flatbread, beer pickled shallots, mustard cream, cucumber and cress salad	**10.95**
Mushroom keema flatbread, cucumber and mango raita, masala onions, coriander (pb)	**9.95**
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing	**15.95**
Isle of Wight tomato panzanella salad, burrata, basil, caper and sherry vinaigrette (pb)	**9.95/13.95**

Mains

Brixham crab linguini, preserved lemon butter, vine-ripened tomato and chilli	**19.95**
Roast Castlemead Farm chicken thighs, sweet potato succotash, chorizo, sour cream, chimichurri	**16.95**
Sweet pea and mint tortelloni, whipped feta, salsa verde, pangritata (pb)	**15.95**
Butcombe Gold beer-battered haddock and chips, proper mushy peas or curry sauce, tartare sauce	**12.95/18.95**
The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	**16.95**

Sides

Thick-cut pub chips or skin-on fries (v)	**4.50**	Butcombe beer-battered onion rings (v)	**4.50**
English garden salad, radish and herbs (pb)	**4.95**	Garlic buttered flatbread / with cheese (v)	**4.25/5.25**
Roasted new season potatoes, salsa verde (pb)	**4.95**	Sweet potato succotash, chimmichurri (pb)	**5.95**

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.

Scan the QR code for full calorie information.

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Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	**8.50**
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	**7.95**
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	**7.95**
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	**7.50**
Little Nutella doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	**7.95**

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton **£12.00**
Served with caramelised onion and apple chutney, cornichons, crackers (v)

Nearly Full?

Three little Nutella filled doughnuts (v) **£3.50**
Perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) **£4.95**

Affogato; vanilla ice cream, illy espresso, salt caramel and pecan biscotti (v) **£5.50**
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

Food for thought: *£1 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.

Coffee & Tea *- A full range of hot drinks are available. Please ask to see the full listing*

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

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

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

https://butcombe.com/suppliers-producers

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