

The PRINCE of BURFORD

FATHER'S DAY

Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

Snacks & Sharing

Padron peppers, stracciatella, chilli oil (ve) 8.5

Severn & Wye smoked mackerel pate, new season radishes, sourdough 8.8

Hobbs House breads and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) 9.5

Two Course 32.9 / Three Course 39.9

Starters

Soup of the season - please ask for details

Scotch egg of the week

Broad bean and mint arancino, smashed peas, whipped goats' cheese (v)

Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of grass fed beef (served medium-rare), horseradish sauce

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Trio of roasted meats, with all the trimmings

Mains

Brixham Market fish of the day - please ask for details

Barley, broccoli and broad beans, pea pesto, marinated courgettes, stracciatella, buckwheat crunch (ve)

Cheeseburger - Butcombe Original onions, Tewkesbury relish, smoked Cheddar, dill pickles, skin-on fries

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Sides

Creamed leeks and broccoli, Pecorino crumb (v) 6

Caesar salad, Pecorino, anchovy dressing 6

Thick-cut pub chips or skin-on fries (v) 5.5

Roast potatoes, aioli, crispy onions (v) 5.5

Sprouting broccoli, chilli oil, almonds (ve) 5.9

Seasonal green vegetables, garlic butter (v) 5.8

Puddings & Cheese

Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)

Iced citrus parfait, raspberries, sorbet, maple granola (ve)

Apple frangipane tart, salted caramel, clotted cream ice cream (v)

British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

Nearly Full?

Honey madeleines 3

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 6.3

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.9

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 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.

Tea & Coffee

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs

Some of our favourites:

Espresso Martini

Irish Coffee

Old Fashioned

We have a range of dessert wines available - please ask for details

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 closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.