



HIGH CORNER INN

MOTHERING SUNDAY

Aperitifs

Mimosa / Bloody Mary / Spiced Berry Kir Royale

Snacks and Sharing

Wild mushroom arancini, truffle aioli, English Pecorino (v) **7.75**

Pheasant, cranberry and juniper sausage roll, prune ketchup **7.50**

Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve) **8.25**

Beef shin nuggets, horseradish mayo **7.95**

Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime **9.95**

Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) **8.95**

Two Course 36.95 / Three Course 46.50

Starters

Bromham beetroot Tarte Tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)

Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)

Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)

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

Belly of West End Farm pork, baked apple sauce

Roast turkey breast, chestnut stuffing, pigs in blankets, cranberry sauce

Trio of roasted meats, with all the trimmings

Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

Mains

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte

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

Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)

Sides

Cauliflower cheese, thyme crumb (v) **5.95**

Thick-cut pub chips or skin-on fries (v) **5.50**

Truffle fries, English Pecorino, aioli, chives (v) **6.25**

Roast potatoes, aioli, crispy onions (v) **5.50**

Endive, pear and walnut salad (v) **5.50**

Seasonal green vegetables, garlic butter (v) **5.75**

Puddings and Cheese

Chocolate and salted caramel fondant, Madagascan vanilla ice cream, hazelnut meringue (v)

Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)

Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)

Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve)

British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **£6 supp**

Nearly Full?

The 'After Eight' Ice Cream (v) **6.50**

Three little Biscoff filled doughnuts (ve) **4.75**

Perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **6.25**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **6.25**

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

Cotswolds Spiced Hot Toddy

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.

