



HIGH CORNER INN

FATHER'S DAY

Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

Pub Snacks & Sharing

Devilled whitebait, tartare sauce 7.3

Roasted garlic and apricot Scotch egg, harissa ketchup 8.9

Summer crudités, sweet potato hummus, za'atar (ve) 7.3

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

Two Course 32.9 / Three Course 39.9

Starters & Lighter Options

Potted chicken, crispy skin, sweet-pickled cucumbers, toasted sourdough

Sprouting broccoli, stracciatella, rocket and almond salad, tomato vinaigrette (ve)

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

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)

The Great British Roast

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

Cider-roasted belly of high welfare pork, fennel crackling, baked apple sauce

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

Trio of roasted meats, with all the trimmings

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Chalk Stream trout fishcake, watercress sauce, grilled spring onions, poached egg

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

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries

Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)

Sides

Cauliflower cheese, thyme crumb (v) 6

Thick-cut chips or skin-on fries (ve) 5.5

Seasonal green vegetables, garlic butter (v) 5.8

Roast potatoes, aioli, crispy onions (v) 5.5

Garlic buttered ciabatta / with cheese (v) 5/7

Chopped salad, tahini, za'atar (ve) 5.1

Puddings & Cheese

Lemon posset, English raspberries, meringue and pistachio shortbread crumble (v)

Dark chocolate and pecan brownie, toffee popcorn, salted honey ice cream (v) (veo)

Sticky date pudding, toffee sauce, rum & raisin ice cream (v)

Wye Valley rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)

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

Nearly Full?

Three little Biscoff filled doughnuts (ve) 4.8

Perfect with a coffee!

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

Affogato; vanilla ice cream, illy espresso, honey madeleines (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.