



Butcombe beer bread + smoked whipped butter (v)	3.95
Porlock Bay Oysters – Raw - red wine + shallot / Grilled – Vietnamese	each 3.75

Starters

Pork + prune terrine + chutney + toast	7.50
House charcuterie + 'fish'cutterie of the day	6.50
Grilled asparagus bruschetta + peas, broad beans, vegan feta, black garlic (ve)	7.95
Whipped smoked cod's roe + raw summer vegetables, sumac	7.50
Ox cheek + beef dripping doughnut – horseradish crème fraiche	8.50

Salads

Small 8.50 / Large 12.95

Grilled broccoli – whipped goats' cheese, courgette, fennel, herbs, orange + pine nut dressing (v, veo)
Whitmore Caesar – smoked chicken, chicken skin crackling, baby gem +bacon fat croutons
Panzanella – English tomatoes, basil, charred cucumber, red onion, torn bread (ve) <i>(add Lardo 1.00/2.00)</i>

From the Robata Grill

(See our blackboard for today's cuts from our dry-aging fridge)

28 day dry-aged goose skirt steak 300g + smoked salt	14.95
Pork tomahawk steak 450g + mustard aioli + sage	18.50
Pork belly + onion thyme gravy	13.50
Brixham Market skate wing + burnt lemon + seaweed butter	19.95
Whole seabass + tomato and caper sauce	13.95
Miso and maple glazed aubergine + toasted sesame dukkah (ve)	11.95

Sauces – 2.00 each

Bearnaise	Stilton + mustard butter	Seaweed butter
Dill hollandaise	'Devil Dip' gravy	Nduja butter

Vegetable Sides

Koffman's Belgian style frites in beef dripping	3.95
Smoked Jersey Royals + nduja butter	4.95
Market greens + romesco (ve)	4.25
Mac n cheese + confit onions, Parmesan crumb (v)	4.50
Grilled corn + chilli lime butter, Parmesan (v)	4.50
English tomatoes, charred cucumber, radishes (ve)	4.25
Courgette, rocket, Parmesan salad, preserved lemon dressing (v)	3.50
Grilled hispi cabbage + stilton mustard butter, crispy onions (v)	3.50

Team Rewards

We hope you enjoy your meal with us. 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 (ve) Vegan friendly – Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



Puddings + Cheese

Robata grilled pineapple + coconut sorbet, passionfruit, lime, mint, pistachio praline (ve)	6.95
S'mores to share – Burnt marshmallows + caramel baked in a pan + chocolate biscuits	8.95
Sticky date and toffee pudding + butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
Nutella doughnuts + Stout ice cream, hazelnut praline, honeycomb (v)	6.95
Montgomery Cheddar + chutney + fig and walnut toast	6.95
<i>Try this with our Butcombe Goram (Bristol's legendary giant) IPA 5%</i>	

Nearly Full?

Whitmore Chocolate Box	6.50
Affogato – Illy coffee espresso, vanilla ice cream, biscuit	4.50
Summer affogato – Granny Gothard's strawberry sorbet, iced limoncello	4.50

Food for thought (50p from every sale of the affogato's 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.

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 are 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...

