



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'cutorie 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>

Belgian-style frites

Our Koffman's skin-on chips are cooked in beef dripping. Served with ketchup.

As they come, hot	3.95
Truffle aioli, Parmesan	5.50
Butcombe Bohemia BBQ Sauce, crispy onions	4.50

Pub

Whitmore Burger	
Smoked bacon, Bohemia BBQ sauce, Monterey Jack, crispy onions, mustard aioli, kraut relish, frites	13.95
+ sticky ox cheek	1.95
Fish + chips	
Butcombe Gold beer-battered fish, beef dripping frites, proper mushy peas or curry sauce	14.50
Mac + Cheese	
Montgomery Cheddar, Parmesan, Mozzarella, confit onions, Parmesan crumb (v)	8.50
+ sticky ox cheek	1.95

Sandwiches (Served Monday to Saturday 12 to 5pm)

French Dip – rare roast beef, melted cheese + 'Devil dip' gravy	12.50
Fish finger buttty – tartare sauce + salt and vinegar crisps	8.95
'Bahn Mi' – crusty roll + pickles, chilli slaw, mint, coriander	MP
Add Koffman's skin-on chips	1.95

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill for tables of 8 or more 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

Nutella doughnuts – Stout ice cream, hazelnut praline, honeycomb (v)	6.95
Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
Montgomery Cheddar + kraut relish – fig + walnut toast	6.95
<i>Try this with our Butcombe Gorum (Bristol's legendary giant) IPA 5%</i>	

Nearly Full?

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...

