



## Starters

Pork + prune terrine, chutney, toast	7.50
House charcuterie of the day, cornichons, sourdough	6.50
Grilled asparagus bruschetta, peas, broad beans, vegan feta, black garlic (ve)	7.95

## Sandwiches (until 4pm)

Fish finger butty - tartare sauce, salt + vinegar shoestring crisps	7.95
Steak sandwich - hanger steak, watercress, Lyonnaise onions, bearnaise	11.45
Chargrilled courgettes, romesco, rocket + dukkha on ciabatta	7.75
Add frites	1.95

### 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

## Salads - small 8.50 / large 12.95

Grilled tenderstem broccoli, courgette, fennel, rocket, blue cheese/vegan blue, flaked almonds, orange + pine nut dressing (v, veo)  
Panzanella - English tomatoes, basil, charred cucumber, red onion, torn bread (ve)

## Pub Classics

Whitmore burger - smoked bacon, Bohemia BBQ sauce, Monterey Jack, crispy onions, mustard aioli, kraut relish, frites	13.95
Add sticky ox cheek	1.95
Fish + chips - Butcombe Gold beer-battered fish, beef dripping frites, proper mushy peas or curry sauce	14.50
Vegan burger - beetroot bun, American cheese, chilli mayo, pickles, frites	12.95
Mac + cheese - Montgomery Cheddar, Parmesan, mozzarella, confit onions, Parmesan crumb (v)	8.50
Add sticky ox cheek	1.95

## From the Robata Grill

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

28 day dry-aged bavette steak 300g, smoked salt	16.95
Pork tomahawk steak 450g, mustard aioli, sage	18.50
Whole seabass, tomato + caper sauce	14.95
Miso + maple-glazed aubergine, toasted sesame dukkah (ve)	11.95

## Sauces - 2.00 each

Bearnaise	'Nduja butter
Stilton + mustard butter	'Devil Dip' gravy
	Seaweed 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 + cheese, confit onions, Parmesan crumb (v)	4.50
Grilled hispi cabbage, stilton mustard butter, crispy onions (v)	3.50

## Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

## 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.**



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## Puddings

Robata grilled peach, basil syrup, black pepper tuile (ve)	6.95
Sticky date + toffee pudding, butterscotch sauce, pecans, rum + raisin ice cream (v)	6.50
Nutella doughnuts - stout ice cream, hazelnut praline, honeycomb (v)	6.95

## 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

**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're 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...

1. Arthur David - Chew Magna
2. Butcombe Brewery Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

