



Belgian style frites

Our Koffmann skin-on chips are cooked in beef dripping. Served with ketchup.

As they come, hot	4.50
Truffle aioli, Parmesan	5.50
Butcombe Bohemia BBQ sauce, crispy onions	4.95

Sandwiches *(served until 4pm Monday-Friday)*

Fish finger buttly - tartare sauce, salt + vinegar shoestring crisps	8.95
Cameron Naughton slow-cooked porchetta, salsa verde, rocket	8.00
Chargrilled courgettes, Romesco, rocket + dukkha on ciabatta (ve)	7.75
+ frites	1.95

Pub Classics

Whitmore burger – smoked bacon + tomato relish, smoked Cheddar, American cheese, crispy onions, mustard aioli, frites	14.25
+ smoked beef shin	1.95
Fish + chips – Butcombe Gold beer-battered fish, beef dripping frites, proper mushy peas or curry sauce	14.95
Vegan burger, brioche bun, blue cheese mayo, pickles, frites (ve)	13.95
Whitmore Caesar – smoked chicken, crispy skin, grilled romaine, bacon croutons, boquerones	9.50/13.95

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.



Recycled (FSC) paper & designed for single use only.

Puddings

Sticky toffee pudding, butterscotch, pecans, rum + raisin ice cream (v)	6.95
Pain au raisin bread + butter pudding, brandy crème anglaise (v)	6.95
Smoked chocolate mousse, figs, Italian meringue, maple granola, toffee sauce (v)	8.50
Oat milk + vanilla panna cotta, boozy plums, biscotti (ve)	7.50

Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, little biscuit (v)	4.50
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Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)

Selection of Granny Gothard's ice creams and sorbets	per scoop 1.95
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Whitmore chocolate box	8.00
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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...

