



<b>Mimosa</b>	<b>6.75</b>
<b>Ketal One Vodka Bloody Mary</b>	<b>8.50</b>
<b>Virgin Mary</b>	<b>4.10</b>

## Snacks

Parmesan and truffle polenta chips, salsa rossa (v) (398 kcal)	<b>4.50</b>
Smoked bacon and Wookey Hole cave-aged Cheddar croquettes (464 kcal)	<b>5.50</b>
Panko-crumbed haddock goujons, tartare sauce (501 kcal)	<b>5.95</b>
Sticky BBQ pulled pork, dripping doughnuts (490 kcal)	<b>6.00</b>

## Starters

Chicory and pickled pear salad, crispy capers, candied walnuts (ve) (529/750 kcal)	<b>8.50/13.50</b>
Butcombe Gold and Wookey Hole cave-aged Cheddar rarebit, pickled shallots (435 kcal)	<b>7.00</b>
Chalk Stream Farm trout pastrami, celeriac remoulade, watercress (459 kcal)	<b>9.75</b>
Locally cured artisan charcuterie, house pickles (680kcal)	<b>9.75</b>

## Roasts

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, red wine gravy*

Stokes Marsh Farm topside of beef – slow-braised beef shin nugget, horseradish sauce (1454 kcal)	<b>17.95</b>
<i>Try this with our best-selling and Bristol-born brew: Butcombe Original beer</i>	
West End Farm pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal)	<b>16.95</b>
Seasonal veggie Wellington – seasonal veg, vegan jus (1582 kcal)	<b>14.95</b>

## Mains

The Whitmore burger, smoked bacon relish, Monterey Jack, crispy onions, (1272 kcal)	<b>16.50</b>
mustard aioli, Koffmann frites	
<i>Add BBQ pulled pork (100 kcal)</i>	<b>2.00</b>
Butcombe Gold beer-battered fish, beef dripping frites, proper mushy (1442 kcal)	<b>17.50</b>
peas or curry sauce, tartare sauce	
Mushroom, black bean and soy burger, linseed bun, blue cheese mayo, pickles, frites (ve) (1292 kcal)	<b>14.50</b>

## Sides

Koffmann Belgian-style beef dripping frites (578 kcal)	<b>4.50</b>	Yorkshire pudding, sticky BBQ pulled pork (626 kcal)	<b>4.95</b>
Add truffle aioli and Parmesan or	<b>1.00</b>	Ember-baked carrots, pickled apple (110 kcal)	<b>3.95</b>
Butcombe BBQ sauce and crispy onions (904/750 kcal)		Robata-grilled purple sprouting broccoli, garlic, chilli and lemon oil, almonds (241 kcal)	<b>4.95</b>
Ultimate cauliflower cheese, thyme crumb (v) (457 kcal)	<b>4.95</b>		
Roast potatoes, smoked bacon relish, crispy onions (479 kcal)	<b>5.95</b>		



To order and pay just scan the QR code and put in your table number.

**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) Veggie friendly, (ve) Vegan friendly – ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

**Calorie Info** - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day. You can access our nutritional information for each dish via the QR code on this menu.



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

## Desserts

Sticky toffee pudding, butterscotch, pecans, rum and raisin ice cream (v) (1109 kcal)	6.95
Rhubarb posset, rosemary shortbread (v) (471 kcal)	6.95
Cheddar Valley strawberry Eton mess (ve) (513 kcal)	6.95
Smoked chocolate mousse, poached pear, Italian meringue, maple granola (v) (809 kcal)	8.50

## Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, little biscuit (v) (286 kcal)	4.50
<b>Food for thought</b> (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Selection of Granny Gothard's ice creams and sorbets (148 kcal)	per scoop 1.95
Whitmore chocolate box (710 kcal)	8.00



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.

## After Drinks – ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Limoncello	PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST
Bulleit Bourbon Old Fashioned	Grenat Maury Lafage – red dessert wine	
Classic Negroni	Valdivieso Eclat Botrytis Semillon – white dessert wine	

## Illy Coffee, Classico blend (v)

*Dairy-free milks available*

Espresso	<b>Single 1.50 / Double 2.25</b>
Americano	<b>2.60</b>
Cappuccino (120 kcal)	<b>3.20</b>
Latte (133 kcal)	<b>3.20</b>
Flat white (95 kcal)	<b>3.10</b>
Mocha	<b>3.50</b>
'Monbana' hot chocolate (272 kcal)	<b>3.50</b>
Black Forest 'Monbana' hot chocolate (403 kcal)	<b>4.00</b>

## Canton Teas, Bristol (v)

English breakfast (32 kcal)	<b>2.50</b>
Earl Grey	<b>2.75</b>
Peppermint	<b>2.75</b>
Jade Tips green	<b>2.75</b>
Lemongrass and ginger	<b>2.75</b>
Wild rooibos	<b>2.75</b>
Red berry and hibiscus	<b>2.75</b>
Chamomile	<b>2.75</b>

## 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...

