



<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 Lye Cross Farm Cheddar croquettes (464 kcal)	<b>4.95</b>
Roasted garlic and green herb hummus, toasted seeds, grilled sourdough (383 kcal)	<b>4.95</b>
Sticky BBQ pulled pork, dripping doughnuts (490 kcal)	<b>6.00</b>

## Starters

Isle of Wight tomato 'panzanella' salad, torn bread, olives, basil, capers, sherry vinegar (246/406/750 kcal)	<b>8.50/13.50</b>
Butcombe Gold and Lye Cross Farm Cheddar rarebit, pickled shallots (464 kcal)	<b>6.50</b>
Robata-grilled shell-on prawns, 'nduja butter, caramelised lemon (341 kcal)	<b>11.50</b>
Locally cured artisan charcuterie, house pickles (236kcal)	<b>9.95</b>

## Roasts

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, roasted carrots, our braised leeks with cheese sauce and pangritata, red wine gravy*

Stokes Marsh Farm topside of beef – slow-braised beef shin nugget, horseradish sauce (1454 kcal) <i>Try this with our best-selling and Bristol-born brew: Butcombe Original beer</i>	<b>17.95</b>
Cameron Naughton pork belly – 'porchetta' with herbs and 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, mustard aioli, Koffmann frites (1272 kcal) <i>Add sticky BBQ pulled pork (100 kcal)</i>	<b>16.50</b> <b>2.00</b>
Butcombe Gold beer-battered haddock, beef dripping frites, proper mushy peas, tartare sauce (1423 kcal)	<b>17.50</b>
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>4.95</b>	Robata-grilled purple sprouting broccoli, garlic, chilli and lemon oil, almonds (241 kcal)	<b>4.95</b>
Add truffle aioli, Parmesan or Butcombe	<b>1.00</b>	Braised leeks with cheese sauce and pangritata (241 kcal)	<b>4.95</b>
BBQ sauce, crispy onions (904/750 kcal)		Grilled courgettes, Isle of Wight tomatoes, basil (191 kcal)	<b>4.95</b>
Roast potatoes, smoked bacon relish, crispy onions (479 kcal)	<b>5.95</b>		
Yorkshire pudding, sticky BBQ pulled pork (626 kcal)	<b>4.95</b>		



Scan the QR code to order and pay on your device

**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.



## Desserts

Sticky toffee pudding, butterscotch, pecans, rum and raisin ice cream (v) (1109 kcal)	6.95
Lemon posset, orange curd, Scottish raspberries, shortbread (v) (471 kcal)	6.95
Cheddar Valley strawberries Eton mess (ve) (710 kcal)	7.50
White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (867kcal)	6.95

## Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, little biscuit (v) (286 kcal)	4.95
<b>Food for thought</b> (£1 from every sale of this dish will be donated to The Burnt Chef Project)	
Two scoops of Granny Gothard's ice creams and sorbets (343 kcal)	4.95
Little Biscoff doughnuts (ve) (209 kcal)	4.50



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...

