



## Main Menu

### Snacks & Starters

Smoked bacon and Lye Cross Farm Cheddar croquettes (464 kcal)	5.50
Roasted garlic and green herb hummus, toasted seeds, pink pickled onions, sourdough (pb) (383 kcal)	5.95
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb) (476 kcal)	6.95
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)	7.75
Chalk Stream trout cured in our Goram IPA, apple remoulade, cucumber, rye croutons, pickled fennel (459 kcal)	8.95
Creedy Carver duck leg bonbon and smoked breast, spiced plum ketchup, beetroot remoulade (590 kcal)	9.50

### Mains

Robata-grilled chicken Caesar, smoked bacon, six-minute egg, garlic croutons, Parmesan, anchovies (712 kcal)	14.50
Salt-baked carrot and beetroot, whipped cashews, polenta chips, romesco, pink onions, dukkah (pb) (845 kcal)	15.95
The Whitmore burger, smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, fries, slaw (1201 kcal)	16.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 kcal)	16.75
Butcombe Gold beer-battered haddock and chips, proper mushy peas, tartare sauce (1423 kcal)	18.50
Stokes Marsh Farm onglet steak, served med-rare, Jerusalem artichoke, roast shallot, fries, peppercorn (1280 kcal)	22.95

### Sandwiches (12-3pm)

Allotment tartine, grilled sourdough, green herb hummus, pink pickled onion, courgette, fennel (pb) (575 kcal)	8.95
Brixham fish finger brioche roll: panko-crumbed haddock, tartare sauce, gem lettuce (669 kcal)	9.95
Chicken Milanese ciabatta, breaded chicken thigh, smoked bacon, truffle aioli, gem lettuce, Parmesan (850 kcal)	10.95

### Sides

Koffmann thick-cut chips or skin-on fries (v) (578 kcal)	4.25	Crispy polenta chips, truffle aioli, Parmesan, chives (v) (398 kcal)	5.95
Green leaf salad, radishes, herbs (pb) (127 kcal)	4.25	Robata-grilled sprouting broccoli, garlic, chilli and lemon oil, almonds (pb) (241 kcal)	5.95



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## pudding

Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v) (1030 kcal)	8.50
Prosecco poached pear – whipped vanilla cheesecake, blackberry, honeycomb (pb) (627 kcal)	8.50
Chocolate mocha cheesecake, hazelnut meringue, sour cherry sorbet (v) (760 kcal)	8.50

## Nearly full?

Affogato: Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)	4.95
Add a shot of Amaretto liqueur for the perfect after dinner treat	

**Food for thought** (£1 from every sale of this dish 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.

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

Espresso Martini	Amaretto Sour	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	

## Coffee & Tea – *A full range of hot drinks are available. Please ask to see the full listing*

<i>Perhaps try something chilled?</i>	<i>Dairy-free milks available</i>
Black Forest Monbana hot chocolate	Gingerbread spiced latte

## 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...

**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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.