



Small Plates

Burrata pistachio pesto, pangrattato, maple, lemon, watercress, olive oil (v)	10.50
Braised beef shin croquettes horseradish crème, Parmesan, chives	5.95
Mushroom and kale bon bon miso mayo, sorrel (v)	6.50
Chorizo picante Thatchers cider, rosemary and honey glaze, pink onions, goat's curd	9.25
Charred hispi cabbage miso glaze, crispy shallots, chives (pb)	5.95
Shell-on king prawns chorizo butter, leek oil	8.25
Burnt leek Romesco, crispy leeks, leek oil (pb)	4.75

Burgers & Sharing

The Whitmore burger beef patty, smoked bacon, caramelised onions, Monterey Jack, crispy shallots, mustard aioli, pickles, Koffmann fries	16.50
Buttermilk fried chicken burger house kimchi, gochujang mayo, pickles, Koffmann Fries	15.25
Pulled pork burger beef patty, pork carnitas, Monterey Jack, spicy mayo, Koffmann Fries	16.75
Symplicity plant burger plant-based patty, Cheddar, chipotle mayo, crispy onions, pink onions, Koffmann fries (pb)	16.75
Braised beef shin or pulled pork nachos pico de gallo, avocado crema, mozzarella, pink onions, fermented chillies, habanero and pineapple hot sauce	16.95
Baby back ribs BBQ glaze, celeriac remoulade	12.00/21.00
Maple-glazed chicken wings habanero and pineapple hot sauce	8.00/16.00

Robata Grill & Mains

8oz flat-iron steak served medium-rare, chimichurri butter, watercress, roasted shallot, Koffmann fries	20.95
Butterflied mackerel horseradish crème, burnt lemon, dill oil, sorrel	17.25
8oz pork ribeye served medium, Tuscan bean stew, leek oil, crispy kale	18.95
Grilled aubergine roasted cauliflower tabbouleh, beetroot hummus, yoghurt, zaatar (pb)	12.95
Bistro sausage and mash leek sausages, buttery mash, onion jus, crispy onions, chives	14.00
Caesar salad crispy chicken, smoked bacon, six-minute egg, pangrattato, Parmesan, anchovies, dressing	14.50
Butcombe Gold beer-battered haddock mushy peas, tartare sauce, burnt lemon, Koffmann chips	18.50

Sides & Snacks

Koffmann Fries thick-cut chips or skin-on fries (pb)	4.25
House-baked rosemary and garlic focaccia (pb)	5.95
Avocado fries truffle aioli (v)	5.95
Green salad (pb)	4.25
Dressed olives (pb)	3.75
Pork rinds Whitmore seasoning	4.25

Sandwiches

Cubano ciabatta, pulled pork carnitas, Monterey Jack, dill pickle, gem lettuce, mustard	12.75
Chicken Parm ciabatta, breaded chicken thigh, burrata, rich tomato, Parmesan	11.95
Brixham fish finger roll panko-crumbed haddock, tartare sauce, gem lettuce	10.95
Allotment focaccia house-baked focaccia, beetroot hummus, pink onion, courgette, fennel (pb)	8.95

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.

Puddings

Tahini chocolate brownie miso caramel, bitter coffee, vanilla ice cream (v)	8.25
Burnt Basque cheesecake summer berry compote (v)	6.50
Spiced sticky date pudding gingerbread ice cream, butterscotch sauce (v)	8.50
Biscoff donuts chocolate dipping sauce (v)	5.85
Ice creams and sorbet vanilla, dark chocolate, rum and raisin or gingerbread ice cream (v) blackberry sorbet (pb)	4.95

Nearly Full?

Affogato | vanilla ice cream, illy espresso, salted caramel pecan biscotti 4.95
Add a shot of Amaretto liqueur for the perfect after dinner treat

After Drinks | Ask for our range of brandies, whiskies, rums and liqueurs

Amaretto Sour 9.50

Espresso Martini 9.50

Bulleit Old Fashioned 9.75

Grenat Maury Lafage | Red dessert wine 100ml 6.95

Valdivieso Eclat Botrytis Semillon | White dessert wine 100ml 5.95



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.

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project

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

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