



💡 Available in a children's portion

— SNACKS & SMALL PLATES —

Truffle popcorn, Old Winchester (v)	£2.50
Lamb merguez Scotch egg, harissa ketchup	£5.95
Smoked haddock kedgeree arancini, curry mayo	£5.00
Butternut squash and black bean tostada, avocado crema (ve)	£6.50
Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)	£6.50

— WHITMORE WINGS —

Your choice of **crispy chicken wings** or **battered cauliflower** coated in one of our delicious homemade sauces:

Butcombe Tall Tales BBQ, crispy onions (v)

Spicy Korean BBQ, sesame, spring onion (ve)

Buffalo hot honey, buttermilk ranch (v)

All £6.00 each

— SUNDAY ROASTS —

All served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine gravy

💡 Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	£18.95
💡 Belly of West End Farm pork, baked apple sauce	£15.95
💡 Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)	£14.95

— PUB CLASSICS —

💡 Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	£15.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	£13.50
Aubergine, chickpea and tomato curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	£13.50

— SIDES —

Yorkshire pudding filled with sticky beef shin, horseradish	£5.50
Cauliflower cheese, thyme crumb (v)	£4.50
Roast potatoes, aioli, crispy onions (v)	£4.50
Thick-cut pub chips (v)	£3.50
Skin-on fries (v)	£3.50

— PUDDINGS —

Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)	£6.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	£6.50
Two scoops of Granny Gothards ice creams and sorbets (v)	£4.50
Affogato: vanilla ice cream, illy espresso, little biscuits (v)	£4.00

Team Rewards - we add an optional 10% team reward to your bill. Be assured that 100% will be shared with today's team.



Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens. Scan the QR code for detailed allergen & calorie information.



THE BURNT CHEF PROJECT

Food for thought; £1 from every sale of this dish will be donated to **The Burnt Chef Project**, a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training & open conversations. We are working closely with them to support our teams' welfare & spread the message far & wide.