



Lunch Menu

Nibbles	Ox cheek nuggets, horseradish crème fraiche	6.95		
	Salt and pepper calamari, green herb aioli, lemon	7.50		
	Venison Scotch egg, fig relish	8.50		
	Westcombe red Cheddar and Butcombe ale rarebit	4.50		
Starters	Bromham beetroot tarte tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)	6.95		
	Jerusalem artichoke soup, artichoke crisps, herb oil, grilled sourdough, Netherend Farm butter (v)	5.95		
	Cotswold Gin and beetroot-cured Chalk Stream trout, fennel salad, baby beets, horseradish remoulade	6.95		
	Potted Creedy Carver duck rilette, roasted spiced plum chutney, pickled shallots, duck skin crackling	8.25		
<i>To share:</i>	Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50		
	Add pigs in blankets	3.95		
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Sandwiches	<i>Served on either white or wholemeal farmhouse bloomer with chunky chips</i>			
	Steak sandwich – caramelised onions, wholegrain mustard mayo and rocket	11.95		
	Ultimate B.L.T – smoked streaky bacon, iceberg, beef tomato and smoked rapeseed mayo	10.95		
	Fish finger sandwich – beer-battered haddock, tartare sauce and baby gem lettuce	8.95		
	Roast beetroot sandwich – beetroot, carrot slaw, rocket and horseradish mayo (v)	7.95		
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Mains	The H&G burger, streaky bacon, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, fries	15.95		
	Our festive turkey, ham hock and leek pie with mulled wine cranberry sauce, hasselback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy	14.50		
	Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	14.95		
	Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, toasted pine nuts (ve)	12.95		
	Brixham fish stew, king prawns, mussels, cockles, tomatoes, white wine, garlic, saffron potatoes, aioli	14.95		
	Slow-braised ox cheek bourguignon, roast garlic mash, bacon, onions, parsley crumbed carrot, horseradish	15.95		
Sides	Chunky chips (v)	4.00	Roast squashes, sage and toasted seeds (v)	4.00
	Truffle and Parmesan fries (v)	4.00	Celeriac and thyme mash (v)	4.00
	Braised sprouts and bacon	4.00	Buttered cavolo nero and hazelnuts (v)	4.00

Tables are subject to a discretionary service charge of 12.5%

Allergen Info

(v) Veggie friendly (ve) Vegan friendly ~ Ask a member of staff for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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

Desserts	S'mores - chocolate ganache, toasted marshmallow, gingerbread, caramel	5.95
	Pressed apple, hazelnut crumble, hazelnut cream, blackberry sorbet, blackberry gel (v)	6.95
	Rum-poached banana sandwich - banana bread, rum-poached banana, toffee sauce, ginger ice cream, almonds (v)	6.95
	Espresso sourdough treacle tart, salted caramel, pumpkin ganache (v)	5.95
	Bath Blue cheese, sweet pickles, walnuts, house crackers, grapes (v)	5.95
	Nearly full? Festive affogato; Baileys ice cream, espresso, Butcombe ale Christmas pudding truffles	4.50
	<i>50p from every sale of this dish will be donated to The Burnt Chef Project</i>	



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 team's welfare and spread the message far and wide.

Sparkling	Veuve Clicquot Brut Rosé NV, France	Bottle 69.00
	Veuve Clicquot Yellow Label Brut NV, France	Bottle 59.00 125ml 11.00
	Coates & Seely Bretagne Brut Reserve, England	Bottle 49.00
	Belstar Prosecco NV, Italy	Bottle 29.00 125ml 5.80
Rosé	Conto Vecchio Pinot Grigio Blush, Pavia, Italy	Bottle 19.00 250ml 7.10 175ml 5.15
	The Bulletin Zinfandel Rose, USA	Bottle 20.00 250ml 7.50 175ml 5.45
	Lafage Miraflores Roussillon Rosé, France	Bottle 26.00
White	Mas Puech Picpoul de Pinet, France	Bottle 22.00
	La Maglia Rosa Pinot Grigio, Italy	Bottle 20.00 250ml 7.50 175ml 5.45
	Jean Defaix Chablis, France	Bottle 32.00
	Valdivieso Sauvignon Blanc, Chile	Bottle 22.00 250ml 8.25 175ml 6.00
	Charles Smith Kung Fu Girl Riesling, USA	Bottle 28.00
	The Paddock Chardonnay, Australia	Bottle 19.00 250ml 7.10 175ml 5.15
	Journey's End SV Chardonnay, South Africa	Bottle 30.00

Our favourite	Johnson Estate Sauvignon Blanc <i>Marlborough, New Zealand - passionfruit and grapefruit</i>	Bottle 25.00 250ml 9.35 175ml 6.80
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Red	Valdivieso Merlot, Chile	Bottle 21.00 250ml 7.85 175ml 5.70
	Castillo Clavijo Rioja Crianza, Spain	Bottle 23.00 250ml 8.60 175ml 6.25
	Ironstone Zinfandel, South Africa	Bottle 30.00
	St Jacques Organic Cotes du Rhone, France	Bottle 22.00
	The Paddock Shiraz, Australia	Bottle 19.00 250ml 7.10 175ml 5.15
	Spy Valley Pinot Noir, New Zealand	Bottle 30.00
	Journey's End SV Shiraz, South Africa	Bottle 36.00

Our favourite	Tilia Malbec <i>Mendoza, Argentina - plum, blackberry and dark chocolate</i>	Bottle 25.00 250ml 9.00 175ml 6.80
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