



H&G

Lunch

Snacks & Starters	H&G focaccia – Fussels extra virgin rapeseed oil, aged balsamic (v)	4.25
	Glazed chorizo picante - cider, local honey, rosemary	6.95
	Cauliflower pakora – turmeric, coconut yoghurt, mint (ve)	6.25
	Cornish mackerel – cured and grilled, smoked pâté, cucumber, buttermilk, apple, dill	9.95
	Isle of Wight tomato ‘panzanella’ – goats’ curd, basil, capers, sherry vinegar (v)	7.95
	Wiltshire ham hock and chicken terrine – salad cream, chicken crackling, mustard, pickled garden vegetables	8.95
To Share	Ploughman’s – Potted Wiltshire pork, air-dried ham, Westcombe Cheddar, Barkham blue cheese, beetroot pickled egg, pickles, chutney, allotment salad, H&G focaccia 23.95	
Mains	The H&G burger – smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	15.50
	Salt-baked carrots - cashew cream, pickled shallots, smoked new potatoes, charred spring onions, romesco sauce (ve)	14.95
	Cornish sole - baked whole, crayfish beurre blanc, tenderstem broccoli, sea vegetables, baby potatoes	21.95
	28-day dry-aged 6oz rump steak - Koffmann skin-on fries, watercress, garlic and herb butter	15.95
Sides	Koffmann thick cut pub chips (v)	4.25
	Koffmann skin-on fries, truffle aioli, Parmesan (v)	4.75
	H&G garden salad, radish, herbs (ve)	3.95
	Baby new potatoes, mint butter (v)	4.25
	Grilled hispi cabbage, three mustard butter, crispy onions (v)	4.25
	Butcombe beer-battered onion rings (v)	3.95

Team Rewards

We hope you enjoy your meal with us. 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 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.



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Puddings	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice – sea salt, chocolate wafer, Baileys ice cream (v)	7.95
	Champagne poached pear – blackberry sorbet, hazelnut granola, honeycomb (ve)	7.50

Cheese

<i>Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)</i>	
A selection of British cheese, selected by our chefs	12.95

Nearly full?	The H&G chocolate box	6.50
	Affogato – vanilla ice cream, espresso, pistachio biscotti	4.50
	<i>Food for thought</i> (50p 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.

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...

