



H&G

Lunch Menu

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| Snacks | Butcombe Goram IPA bread – whipped Marmite butter | 4.25 |
| | Beef shin and bone marrow nuggets – Tewkesbury relish | 7.50 |
| | Crown Prince squash hummus – smoked chilli oil, hazelnut, sourdough (ve) | 6.25 |
| | Glazed chorizo picante – cider, honey, rosemary | 6.95 |
| Starters | Keralan cauliflower soup – sprout-top pakora, coriander chutney, spiced chickpeas (ve) | 7.50 |
| | Pork and duck liver terrine – spiced quince chutney, H&G pickles, Butcombe beer bread | 9.50 |
| | Cornbury Estate venison carpaccio – Roscoff onions, Parmesan, watercress, parsnip puree and crisps | 10.25 |
| | Beetroot Waldorf – whipped goats' cheese, conference pear, candied walnuts, pickled celery (v) | 8.50 |
| | Cornish mackerel – cured and grilled, smoked pâté, cucumber, buttermilk, apple, dill | 9.95 |
| To Share | Ploughman's – pork and duck liver terrine, air-dried ham, Westcombe Cheddar, Barkham blue cheese, beetroot pickled egg, chutney H&G pickles, allotment salad, Butcombe beer bread and Netherend butter | 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 |
| | Roasted artichokes – Jerusalem and globe, hazelnut, pearl barley, cavolo nero (ve) | 14.95 |
| | Game faggots – swede mash, autumn greens, roast parsnips, caramelised onion and Butcombe Original gravy | 16.50 |
| | Cornish sole – baked whole, shellfish bisque, River Fowey mussels, fennel, samphire, saffron potatoes | 21.50 |
| | 28-day dry-aged 6oz rump steak - Koffmann skin-on fries, watercress, garlic and herb butter | 15.95 |
| Sandwiches | Truffle toast - sourdough, truffled ricotta, wild mushrooms, fried duck egg, tarragon, Parmesan (v) | 9.95 |
| | Fish finger - brioche bun, beer-battered catch of the day, tartare sauce, watercress, pickled fennel | 9.50 |
| | Chicken Milanese - ciabatta, breaded chicken escalope, smoked streaky bacon, truffle aioli, gem lettuce, Parmesan | 10.95 |
| | Allotment - ciabatta, Crown Prince squash hummus, sprout-top pakora, pickled carrots, kale, coriander chutney (ve) | 8.25 |
| 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 |
| | Autumn greens, garlic and herb butter (v) | 4.50 |
| | Crown Prince squash, pancetta, sage | 4.50 |
| | Butcombe Gold 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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| Desserts | Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v) | 6.50 |
| | Dark chocolate delice – clementines, brandy, gingerbread ice cream (v) | 7.95 |
| | Pressed autumn apples – hazelnut crumble, blackberry sorbet, amaretto cream (ve) | 7.50 |
| | Vanilla semifreddo – spiced treacle sponge, plum curd, brown sugar meringues (v) | 7.50 |

Cheese

A selection of British cheese, selected by our chefs.

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| Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v) | 12.95 |
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Nearly full?

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| The H&G chocolate box | 8.00 |
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| Affogato - vanilla ice cream, espresso, pistachio biscotti | 4.50 |
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Food for thought (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...

