

# H&G

## Supper

<b>While you wait</b>	Sourdough focaccia, balsamic and smoked oil <b>4.25</b> (661 kcal)	House mixed olives <b>4.00</b> (268 kcal)	Red pepper hummus, sourdough <b>5.95</b> (453 kcal)
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### Starters

Roasted garlic and apricot scotch egg - apple remoulade, grain mustard dressing (853 kcal)	<b>7.50</b>
Castlemead Farm chicken and leek terrine - confit garlic, pickled apricots, bitter leaf salad (610 kcal)	<b>9.95</b>
Salt and pepper calamari - chilli ginger dipping sauce, charred lime, spring onion and coriander (328 kcal)	<b>8.75</b>
Isle of Wight tomato bruschetta - garlic sourdough, olive tapenade, basil, pickled shallots (ve) (318/548 kcal)	<b>6.75/12.50</b>
Stone bass ceviche - apple and chilli salsa, horseradish and green apple sorbet (327 kcal)	<b>10.95</b>
English pea salad - Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (223/357 kcal)	<b>7.95/12.95</b>

### To Share

Sage and onion sausage roll, Butcombe Stateside BBQ sauce, grilled chorizo sausages, chimichurri sour cream, roast garlic and apricot Scotch egg, apple remoulade, garlic ciabatta, fries (2530 kcal)	<b>21.95</b>
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### Mains

Castlemead Farm chicken thighs - chorizo, sweet potato and sweetcorn succotash, sour cream, chimichurri (645 kcal)	<b>14.95</b>
Summer vegetable risotto - marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcal)	<b>16.50</b>
Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcal)	<b>21.95</b>
Sticky chilli beef short rib - H&G garden vegetables, bok choy, sesame (669 kcal)	<b>20.95</b>
Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal)	<b>14.95</b>
The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	<b>16.50</b>
Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1423 kcal)	<b>14.50/18.50</b>

### Steaks

*Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with garlic butter, Koffmann chips, confit tomato, roasted mushroom and watercress*

8oz flat iron (served medium-rare and sliced) (1164 kcal)	<b>21.95</b>
8oz rib eye (954 kcal)	<b>29.95</b>

### Sauces

Bearnaise (55 kcal) / Peppercorn (41 kcal) / Tewkesbury relish (54 kcal)	<b>each sauce 2.50</b>
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### Sides

Caesar salad - Parmesan, anchovy dressing (248 kcal)	<b>4.95</b>	Koffmann thick-cut pub chips (v) (644 kcal)	<b>4.25</b>
Sweet potato and sweetcorn succotash (222 kcal)	<b>4.50</b>	Koffmann skin-on fries (v) (577 kcal)	<b>4.25</b>
Butcombe Gold beer-battered onion rings (v) (540 kcal)	<b>3.95</b>	Posh fries - truffle aioli, Parmesan, chives (v) (904 kcal)	<b>4.95</b>
		New season potatoes - butter, chives (646 kcal)	<b>3.95</b>



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## Puddings

Cotswold Gin summer pudding – elderflower sorbet, candied ginger, mint (ve) (225 kcal)	8.95
Little Biscoff doughnuts – caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) (444 kcal)	6.95
Peach frangipane tart – raspberry yoghurt sorbet, almond wafer (357 kcal)	7.95
Dark chocolate mousse – caramelised banana, salted caramel, popcorn, honeycomb ice cream (v) (404 kcal)	7.95
<b><i>This tastes amazing with our Grenat Maury Lafage red dessert wine</i></b>	<b>100ml 5.95</b>
Cheddar Valley strawberries – whipped elderflower cheesecake, vanilla shortbread, lavender praline (494 kcal)	7.50
Affogato – honeycomb ice cream, Illy espresso, little biscuit (236 kcal)	4.95

**Food for thought:** 50p from every sale of this dish will be donated to The Burnt Chef Project

## Cheese

<i>Lye Cross Farm vintage Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton (689 kcal)</i>	
<i>Served with caramelised apple chutney, cornichons, crackers</i>	<b>11.95</b>
<b><i>Try a glass of Cockburn's port to go with your cheese</i></b>	<b>50ml 4.50</b>



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.

## After Drinks – ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Grenat Maury Lafage – red dessert wine	<b>Please refer to the drinks menu for full price list</b>
Limoncello	Classic Negroni	
Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon – white dessert wine	

## Coffee & Tea – A full range of hot drinks are available. Please ask to see the full listing

<i>Perhaps try something chilled?</i>		<i>Dairy-free milks available</i>	
Iced coffee: Illy espresso, milk, maple syrup	<b>3.25</b>	Iced tea: Canton red berry and hibiscus, fresh mint	<b>2.75</b>

## 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.

## 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, (ve) Vegan friendly – 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.

## Calorie Info –

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.