

Supper

While you wait	Sourdough focaccia, balsamic and smoked oil 4.25 (661 kcal)	House mixed olives 4.00 (268 kcal)	Red pepper hummus, sourdough 5.95 (453 kcal)	
Starters				
Roasted gar	lic and apricot scotch egg - apple re	emoulade, grain mustard dressing (85	3 kcal)	7.50
Castlemead	Farm chicken and leek terrine - co	onfit garlic, pickled apricots, bitter le	eaf salad (610 kcal)	9.95
Salt and pepper calamari - chilli ginger dipping sauce, charred lime, spring onion and coriander (328 kcall)				8.75
Isle of Wight tomato bruschetta – garlic sourdough, olive tapenade, basil, pickled shallots (ve) (318/548 kcall)				6.75/12.50
Stone bass	ceviche – apple and chilli salsa, hors	seradish and green apple sorbet (327 k	cal)	10.95
English pea	salad – Evesham goat's curd, spiced I	oea fritters, pea shoots, mint, caper and	d shallot dressing (v, veo) (223/	357 kcal) 7.95/12.95
_	nion sausage roll, Butcombe Statesic and apricot Scotch egg, apple remo	le BBQ sauce, grilled chorizo sausag ulade, garlic ciabatta, fries (2530 kcal)	ges, chimichurri sour cream,	21.95
Mains				
Castlemead Farm chicken thighs – chorizo, sweet potato and sweetcorn succotash, sour cream, chimichurri (645 kcal)				14.95
Summer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcall)				16.50
Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcal)				21.95
Sticky chilli l	beef short rib – H&G garden vegetables,	bok choy, sesame (669 kcal)		20.95
Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal)				14.95
The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcall)				16.50
Butcombe Gold beer-battered fish — thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1423 kcal)				14.50/18.50
		m Walter Rose is 28-day dry-aged on t it tomato, roasted mushroom and water		
8oz flat iron (served medium-rare and sliced) (1164 kcal)				21.95
8oz rib eye (954 kcal)				29.95
Sauces	/ D / T / T	dele como		
	kcal) / Peppercorn (41 kcal) / Tewkesbury re	elish (54 kcal)		each sauce 2



Scan the QR code to order and pay on your device

Caesar salad - Parmesan, anchovy dressing (248 kcal) Sweet potato and sweetcorn succotash (222 kcal)

Butcombe Gold beer-battered onion rings (v) (540 kcal)

Turn over to order our, puddings and more



4.50

3.95

4.95 Koffmann thick-cut pub chips (v) (644 kcal)

Koffmann skin-on fries (v) (577 kcal)

Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)

New season potatoes – butter, chives (646 kcal)

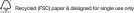


4.25

4.25

4.95

3.95



Puddings

Cotswold Gin summer pudding - elderflower sorbet, candied ginger, mint (ve) (225 kcal)		
Little Biscoff doughnuts – caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) (444 kcall)		
Peach frangipane tart – raspberry yoghurt sorbet, almond wafer (357 kcall)		
Dark chocolate mousse – caramelised banana, salted caramel, popcorn, honeycomb ice cream (v) (1041 kcall)		
This tastes amazing with our Grenat Maury Lafage red dessert wine		
Cheddar Valley strawberries – whipped elderflower cheesecake, vanilla shortbread, lavender praline (494 kcal)		
Affogato – honeycomb ice cream, Illy espresso, little biscuit (236 kcal)		
Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project		

Cheese

Lye Cross Farm vintage Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton (689 kcal)

Served with caramelised apple chutney, cornichons, crackers

11.95

Try a glass of Cockburn's port to go with your cheese

50ml 4.50



Bulleit Bourbon Old Fashioned

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.

menu for full price list

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

Espresso Martini Grenat Maury Lafage - red dessert wine Please refer to the drinks

Limoncello Classic Negroni

Valdivieso Eclat Botrytis Semillon - white

dessert wine

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

Perhaps try something chilled? Dairy-free milks available

Iced coffee: Illy espresso, milk, maple syrup

3.25 Iced tea: Canton red berry and hibiscus, fresh mint

2.75

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.