

SUNDAY

Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

Pub Snacks *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
West End Farm pork sausage roll, spiced apple ketchup	5.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Homemade breads - focaccia, Butcombe beer bread, oils and vinegars (v) (pbo)	5.50
British charcuterie; Suffolk salami, Cornish pork rilletes, air-dried ham, house pickles, bread and butter	16.95

Starters

Cornish pork rilletes, beer pickles, strong mustard, buttered toast	7.95
Pea and broad bean Scotch egg, watercress, lemon mayonnaise (v)	7.50
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	9.50
Grilled sprouting broccoli, burrata, rocket and almond salad, tomato and sherry dressing (pb)	7.95
Courgette, pea and watercress soup, chimichurri, sourdough, Estate Dairy butter (v) (pbo)	7.50

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	19.95
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	17.95
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	17.50
Our seasonal vegetable Wellington, mushroom gravy (v) (pbo)	15.95

Mains

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95
Sweetcorn gnocchi, oyster mushrooms, tarragon butter, broad beans, Parmesan crumble (v)	15.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Beetroot falafel, chopped salad, green pea hummus, tahini dressing, pink pickled onions, za'atar (pb)	10.95

Sides

Cauliflower cheese, thyme crumb (v)	4.95	Roast potatoes, aioli, crispy onions (v)	4.25
Thick-cut pub chips or skin-on fries (v)	4.50	Butcombe beer-battered onion rings	4.50
Sprouting broccoli, almonds, sherry dressing (pb)	5.50	Beetroot falafel, tahini yoghurt, za'atar (pb)	5.95



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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.

Scan the QR code for full calorie information.



Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.95
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	7.50
Little Nutella doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	7.95

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.00
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

Nearly Full?

Three little Nutella filled doughnuts (v)	3.50
<i>Perfect with a coffee!</i>	
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.50

Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

Food for thought; £1 from every sale of this dish will be donated to 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.

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 tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

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

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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