FATHER'S DAY MENU

Two course 29.95 / Three course 35.95



Starters

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)

Chalk Stream trout cured in Butcombe beer, green peas and shoots, wasabi, crispy noodles, nori

Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad

Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy
Rump of Hereford and Angus beef (served medium-rare), horseradish sauce
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce
Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)

Mains

Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)

Seabass Niçoise, roasted baby potatoes and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Sides - £5 each

Cauliflower cheese, thyme crumb (v)

Roast potatoes, aioli, crispy onions (v)

Thick-cut pub chips or skin-on fries (v)

Truffle fries, English Pecorino, chives (v)

English garden salad, radish and herbs (ve)

Seasonal green vegetables, garlic butter (v)

Puddings

Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)

Rhubarb and custard blondie, Madagascan vanilla ice cream, ginger crumble (v)

Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)

Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans (v)

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton

Served with caramelised onion and apple chutney, cornichons, crackers (v) (£6 supp)







