

Sunday Menu

Pub Snacks

Seafood arancini, lemon aioli, Parmesan	6.50	Lamb merguez sausage roll, fennel salt, chermoula mayo	6.50
Summer vegetable crudités, beetroot hummus, za'atar (ve)	5.95	Halloumi fries, chipotle chilli jam, yogurt, mint (v)	6.50

The 'Fleeto Misto'; fried calamari, king prawns and whitebait, soy and chilli sauce, coriander 12.50

Salads

Smoked mackerel, sprouting broccoli, watercress, new potatoes, soft boiled egg, horseradish and lemon dressing	12.95
Grilled broccoli, whipped goat's cheese, shaved courgette and fennel, spring herbs, orange and pine nut dressing (v, veo)	12.95
Smoked bacon and avocado chopped salad, cherry vine tomatoes, gem lettuce, blue cheese dressing	10.25

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, roasted carrots, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Sirloin of Hereford and Angus beef (served medium-rare), beef nugget, Tewkesbury relish	17.95
Try this with our best-selling and Bristol-born brew; Butcombe Original beer	
Loin of West End Farm pork, sausage, sage and onion stuffing, apple sauce	15.50
Best of both – beef sirloin and pork loinwith all the trimmings!	21.95
Veggie roast of the week (v, veo)	13.25

Mains	
Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce	14.95
The Fleet burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries	14.25
Add smoked streaky bacon	1.50
Try pairing this with our newest brew; Butcombe Stateside Session IPA	
10oz gammon steak, pub chips, Clarence Court eggs, pineapple, piccalilli	14.50
Creedy Carver Farm flat-iron chicken, chimichurri, chorizo polenta chips, rainbow slaw salad, chermoula mayo	
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	

Sides and Fries

Pub chips (v)	3.95	Courgettes and tender broccoli, lemon vinaigrette (ve)	4.50
Butcombe beer-battered onion rings	3.50	Skin-on fries, seasoned with our secret blend of spices	3.95
Rocket, watercress, Parmesan, balsamic dressing	4.50	Posh fries – truffle aioli, Parmesan, chives	4.75

Chicken fries - panko-crumbed chicken, marinara sauce, mozzarella, Parmesan, basil Seafood fries - king prawns, calamari, whitebait, Bloody Mary ketchup, lemon aioli, parsley 9.50

(T) These dishes are available to take away and enjoy at home.

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.







Puddings	
Triple chocolate brownie, Oreo crushed mint choc chip ice cream, honeycomb (v)	6.25
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.25
Cheddar Valley strawberries, vegan cheesecake, strawberry sorbet (ve)	7.25
Soft-serve Gelato (v)	
Our Madagascan vanilla ice cream in a cup is made using organic milk from the Gothard dairy farm, Taunton	
Chocolate brownie, Oreo, chocolate sauce	4.00
Cheddar Valley strawberries, vanilla shortbread, strawberry sauce	4.00
Toffee popcorn, salted caramel sauce, pretzels	4.00
Lemon curd, crushed meringue, ginger nuts	4.00

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...

