

THE FLEET INN

Lunch

Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

Pub Snacks & Sharing

Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Crown Prince Squash hummus, smoked chilli oil, pumpkin seed dukkah, grilled flatbread (ve)	5.95
Chorizo Scotch egg, smoked tomato aioli	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50

Starters

Jerusalem artichoke, leek and Lincolnshire Poacher soup, crème fraîche, sourdough, burnt shallot butter (v)	7.50
Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	7.95
Bromham beetroot Tarte Tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)	7.95
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	7.50
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	8.50

Brunch

Wild mushrooms on sourdough toast, truffled ricotta, fried golden-yolk egg, gremolata, Lincolnshire Poacher (v)	8.95
Eggs Benedict - Wiltshire ham, hollandaise, poached eggs, muffin	10.50
Roasted heritage squash flatbread, Symplicity 'chorizo', hummus, pickled chillies, herb salad (ve)	10.50
Shakshuka - baked eggs, spiced tomatoes, harissa, peppers, feta, yoghurt, grilled sourdough (v)	12.95
Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel	11.95
Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket	14.95
Smashed avocado and poached eggs, chilli flakes, toasted seeds, grilled sourdough (v)	9.50
add streaky bacon	2.45

Mains

Cornbury Estate venison faggots, swede mash, rainbow carrots, onion gravy	16.50
Severn & Wye smoked haddock kedgerree mac 'n cheese, bhaji scraps, peas and coriander	14.95
Beetroot Waldorf salad, Cropwell Bishop stilton, pear, walnuts, watercress, pickled celery (v) (veo)	9.95
Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries	16.95
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, English Pecorino (v)	13.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	11.95/17.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Posh fries; truffle aioli, Parmesan, chives (v)	5.25
Mash potato, burnt shallot butter (v)	4.95	Butcombe beer-battered onion rings (v)	4.50
Garlic buttered ciabatta / with cheese (v)	4.50/6.50	Seasonal green vegetables, garlic butter (v)	4.50

pudding

Valrhona chocolate and illy espresso brownie, sour cherry sorbet, maple granola (v)	7.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	6.95
Warm chocolate chip cookie, pumpkin pie ice cream, salted caramel sauce, candied pecans (v) (veo)	8.50
Bramley apple, blackberry and almond crumble, cinnamon ice cream or vanilla custard (v) (veo)	

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.50
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

Nearly Full?

Three little Biscoff filled doughnuts (ve)	3.95
<i>Perfect with a coffee!</i>	
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.50
<i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



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 one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

*We have a range of dessert wines available
- please ask for details*

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 closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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.

