

THE FLEET INN

Lunch

Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

Snacks and Sharing

Battered sausage, curry sauce	3.95
Fried whitebait and calamari, pickled samphire, aioli	6.95
Smoked bacon and sage Scotch egg, spiced plum chutney	7.75
Veggie keema samosas, coriander chutney (ve)	5.95
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	18.50

Starters and Lighter Dishes

Cornish pork rilletes, beer pickles, strong mustard, buttered toast	8.95
Jerusalem artichoke and caramelised onion tart, soured pear, truffle vinaigrette (ve)	8.95
Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad	7.50
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	8.50

Brunch (served until 3pm)

Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	9.95
Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress	15.50
Wild mushrooms on sourdough toast, truffled ricotta, fried St Ewe egg, gremolata, Old Winchester (v)	11.50
Chopped salad, avocado, smoked bacon, tomato, gem lettuce, blue cheese, ranch dressing, crispy onions	12.50
BLT: smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough	10.50
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.75

Mains

Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce	15.50
Walter Rose pork sausage and mash, winter greens, red onion gravy	14.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	17.95
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.95
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	17.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	15.95
Add grilled chicken thigh	3.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Seasonal green vegetables, garlic butter (v)	4.95
Baby gem salad, buttermilk ranch (v)	4.75	Butcombe beer-battered onion rings (v)	4.75
Truffle fries, English Pecorino, aioli, chives (v)	5.50	Garlic buttered ciabatta / with cheese (v)	4.75/6.75

Puddings and Cheese

Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	7.75
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	8.25
Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	7.95
Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.50
West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.75

Nearly Full?

The 'After Eight' Ice Cream (v)	5.95
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.95

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.

Tea & Coffee

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

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

Some of our favourites:

Espresso Martini

Irish Coffee

Cotswolds Spiced Hot Toddy

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 for gluten-free options.
Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergen and calorie information.

