

Main Menu

Aperitifs

Blackcurrant Gin Spritz / Belstar Prosecco / Tanqueray G & T

Pub Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	3.50
Crown Prince Squash hummus, smoked chilli oil, pumpkin seed dukkah, grilled flatbread (ve)	5.50
Warm pork crackling, fennel salt, apple and tamarind ketchup	2.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	7.95
West End Farm pork sausage roll, Piccalilli	4.50
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	17.95

Starters

Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	7.50
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette	6.95
Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	6.95
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	7.95

Mains

Castlemead Farm chicken leg confit, heritage squash and butterbean cassoulet, pine nut and sage crumb	14.95
Cornbury Estate venison faggots, swede mash, rainbow carrots, onion gravy	15.95
Cornish mussels, coconut, chilli and lemongrass sauce, grilled sourdough for mopping up	9.50/16.75
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	13.50
Chalk Stream trout and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream sauce	8.95/14.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	15.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	15.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	15.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	11.50/16.95
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	16.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	22.50
Add peppercorn sauce	1.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Skin-on fries, garlic mayo, Parmesan (v)	5.25
Butcombe beer-battered onion rings (v)	4.50	Seasonal green vegetables, garlic butter (v)	4.50
English garden salad, radish and herbs (ve)	3.95	Garlic buttered ciabatta / with cheese (v)	4.50/5.95

pudding

Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	6.50
Warm chocolate chip cookie, pumpkin pie ice cream, salted caramel sauce, candied pecans (v) (veo)	7.95
Bramley apple, blackberry and almond crumble, cinnamon ice cream or vanilla custard (v) (veo)	6.95
Valrhona chocolate and illy espresso brownie, sour cherry sorbet, maple granola (v)	7.75

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	11.95
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Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.50
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) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

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

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.

Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

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.

