

# **MOTHERING SUNDAY**

#### **Aperitifs**

Mimosa / Bloody Mary / Spiced Berry Kir Royale

#### **Snacks and Sharing**

Battered sausage, curry sauce 4.00
Fried whitebait and calamari, pickled samphire, aioli 7.25
Smoked bacon and sage Scotch egg, spiced plum chutney 8.00
Veggie keema samosas, coriander chutney (v) 6.25

Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) 19.00

#### Two Course 29.95 / Three Course 35.95

### **Starters**

Small - Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v, veo)

Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough

Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad

Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)

# The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of grass fed beef (served medium-rare), horseradish sauce

Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce

Trio of roasted meats, with all the trimmings

Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo)

# Mains

Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce
Butcombe Gold beer-battered fish and thick-cut chips, tartare sauce, minted peas or curry sauce
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)
Add grilled chicken thigh

#### **Sides**

Cauliflower cheese, thyme crumb (v) 5.50

Thick-cut pub chips or skin-on fries (v) 4.75

Baby gem salad, buttermilk ranch (v) 4.75

Roast potatoes, aioli, crispy onions (v) 4.95
Seasonal green vegetables, garlic butter (v) 4.95
Truffle fries, English Pecorino, aioli, chives (v) 5.75

3.50

## **Puddings and Cheese**

Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v) Winter fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo) Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v) Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)

## **Nearly Full?**

British artisan cheese, caramelised onion chutney, cornichons, crackers (v) £6 supp

The 'After Eight' Ice Cream (v) 5.95 Three little Biscoff filled doughnuts (ve) 4.00 Perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 6.25

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.95 Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat 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 BURNT CHEF 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-

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all

