

FATHER'S DAY

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

Snacks & Sharing

Butcombe Pale Ale and Vintage Cheddar rarebit (v) **5.7**

BBQ chicken wings, Beer-B-Q sauce, crispy onions **7.7**

Mezze - sweet potato hummus and falafel, tahini yoghurt, za'atar flatbread, olives and focaccia (ve) **17.4**

Two Course 31 / Three Course 37

Starters & Salads

Potted chicken, crispy skin, sweet-pickled cucumbers, toasted sourdough

Courgette, green pea and watercress soup, chimichurri, focaccia (ve)

Roasted garlic and apricot scotch egg, apple remoulade, grain mustard dressing

Sprouting broccoli and fregola salad, peas, broad beans, mint, feta, lemon dressing (ve)

Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

The Great British Sunday Roast

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

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

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

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Trio of roasted meats, with all the trimmings

Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Chalk Stream trout fishcakes, watercress sauce, grilled spring onions, poached egg

Sweet potato dahl, tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms (v) (veo)

Sides

Thick-cut pub chips or skin-on fries (v) **5.3**

Cauliflower cheese, thyme crumb (v) **6**

English garden salad, radish and herbs (ve) **5.2**

Roast potatoes, aioli, crispy onions (v) **5.5**

Seasonal greens, garlic herb butter (v) **5.5**

Garlic buttered ciabatta / with cheese (v) **4.5/6.5**

Puddings & Cheese

Wye Valley rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)

Classic sticky toffee pudding, Two Drifters Rum and raisin ice cream (v)

Chocolate and raspberry skillet cookie, clotted cream ice cream *baked to order and made for sharing!*

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

Nearly Full?

Three little Biscoff doughnuts (ve) **4.5**

perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **4.7**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5.9**

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

After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

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

Scan the QR code for detailed allergy and calorie information.