

LUNCH

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

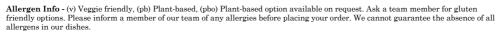
Pub Snacks

Nocellara and Greek Mammoth olives, lemon ver	rbena (pb)		4.25
Green pea hummus, feta, grilled flatbread (pb)			5.95
Beetroot falafel, tahini yoghurt, za'atar (pb)			5.95
Salt and pepper calamari, Vietnamese dipping sa	auce, chilli, lir	ne	8.50
Sticky Castlemead Farm chicken wings, Statesid	le IPA BBQ sa	uce	7.50
West End Farm pork sausage roll, spiced apple k	tetchup		5.95
Mezze; mixed olives, green pea hummus, feta, gr	illed flatbread	, beetroot falafel, tahini yoghurt, za'atar (pb)	14.95
Ploughman's			
Wiltshire ham, vintage Cheddar, Stilton, sausag	e roll, apple ch	nutney, pickled egg and onions,	15.95
watercress salad , sourdough, Estate Dairy butte	er		
Lighter Options			
Mushroom keema flatbread, cucumber and mango raita, masala onions, coriander (pb)			9.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel			11.95
Smoked ham hock flatbread, beer pickled shallots, mustard cream, cucumber and cress salad			10.95
Severn & Wye smoked mackerel, watercress, chie	cory, new pota	toes, golden-yolk egg, horseradish dressing	13.95
Bavette steak and Vietnamese rice noodle salad,	cashews, lime	e, ginger and chilli dressing	15.95
Beetroot falafel, chopped salad, green pea humm	us, tahini dre	ssing, pink pickled onions, za'atar (pb)	10.95
Add halloumi			2.50
Mains			
Chalk Stream Farm trout fishcakes, watercress sauce, grilled spring onions, poached egg			10.95/16.95
Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt			14.95
Courgette, spinach and green herb risotto, peas, burrata, radish (pb)			14.95
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli			17.95
Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce			12.95/18.95
Burgers			
Beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries			16.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)		15.95	
Severn & Wye salmon burger, tartare sauce, watercress, dill, pickled fennel, skin-on fries		17.50	
Buttermilk fried free-range chicken burger, chip	ntie mayo, rair	now siaw, pickies, skin-on fries	16.95
Sides			
Thick-cut pub chips or skin-on fries (v)	4.50	Butcombe beer-battered onion rings (v)	4.50



 $\textbf{Team Rewards} - Please \ note \ we \ will \ add \ an \ optional \ 10\% \ team \ reward \ to \ your \ bill \ and \ be \ assured \ 100\% \ will \ be \ shared \ with \ today's \ team.$

4.25/5.25





4.95

Chopped salad, tahini dressing, za'atar (pb)

Garlic buttered flatbread / with cheese (v)

Pudding

Cheddar Valley strawberries, whipped vanilla cheesecake, pistachio shortbread (v)		7.95
Triple Valrhona chocolate brownie, salted caramel sauce,	illy espresso ice cream, almond wafers (v)	7.95
Sticky date and toffee pudding, butterscotch sauce, rum &	raisin ice cream (v)	7.50
Little Biscoff doughnuts, salted caramel sauce, vegan van	illa ice cream (pb)	7.50
Nearly Full?		
Three little Biscoff filled doughnuts.		3.50
Perfect with a coffee!		
Affogato; vanilla ice cream, illy espresso, salt caramel and	pecan biscotti (v)	5.50
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after d	inner treat	



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

 $\textbf{Food for thought;} \, \pounds 1 \, \textit{from every sale of this dish will be donated to The Burnt Chef Project}$

Perhaps try something chilled? Dairy-free milks available. Iced coffee; illy espresso, milk, maple syrup

Iced tea; Canton red berry and hibiscus, fresh mint

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

Espresso Martini Limoncello Bulleit Bourbon Old Fashioned Sapling Negroni Valdivieso Eclat Botrytis Semillon - white dessert wine Grenat Maury Lafage - red dessert wine

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 with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

https://butcombe.com/suppliers-producers/



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Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly 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.

