



### Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

### Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.75
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50
Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	17.25

### Starters & Lighter Dishes

Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)	8.95
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, English Pecorino	9.50
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.95
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	9.75/14.75

### Burgers & Buns

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	18.50
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, pickled fennel, watercress, skin-on fries	14.75
Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries	18.25
BBQ pulled pork bun, spiced pork shoulder, chipotle BBQ sauce, house slaw, dill pickle, skin-on fries	15.75

### Mains

Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	8.95/14.25
Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	17.25
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan	13.95
English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	15.75
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	23.95
Sauces: Béarnaise / Peppercorn	2.95

### Sides

Thick-cut pub chips or skin-on fries (v)	4.75	Truffle fries, English Pecorino, aioli, chives (v)	5.75
Fregola, peas, broad beans and mint (ve)	5.75	Garlic buttered ciabatta / with cheese (v)	4.95/6.95
Caesar salad, Pecorino, anchovy dressing	5.95		

## pudding

Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	8.25
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.75
Cheddar Valley strawberries, whipped vanilla cheesecake, pistachio shortbread (v)	7.95
Little Biscoff-filled doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.50

## Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
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*Served with caramelised onion and apple chutney, cornichons, crackers (v)*

## Nearly Full?

Three little Biscoff filled doughnuts (ve)	4.25
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*Perfect with a coffee!*

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	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

**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.

*Dairy-free milks available.*

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

Some of our favourites:

Espresso Martini  
Bourbon Old Fashioned  
Classic Negroni

*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](http://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 allergy and calorie information.

