

**SUNDAY**

**Aperetifs**

Mimosa / Ketel One Bloody Mary / Virgin Mary

**Snacks & Sharing**

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Butcombe Goram IPA and West Country Vintage Cheddar rarebit (v)	5.25
Deville whitebait, tartare sauce	5.50
Castlemead Farm chicken wings, chipotle BBQ sauce, crispy onions	8.50
Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	16.95

**Starters**

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	7.95
Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing	8.75
Isle of Wight tomato bruschetta, vegan burrata, olive tapenade and basil (ve)	8.95
Vietnamese style prawn salad, rice noodles, roasted cashews, lime, ginger and chilli dressing	9.75/14.95

**The Great British Roast**

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

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	21.75
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	19.95
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	19.50
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	16.50

**Mains**

Seabass Niçoise, roasted baby potatoes and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing	19.95
Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	16.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.25
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95

**Sides**

Cauliflower cheese, thyme crumb (v)	5.25	Roast potatoes, aioli, crispy onions (v)	4.75
Thick-cut pub chips or skin-on fries (v)	4.50	Truffle fries, English Pecorino, chives (v)	5.50
Seasonal green vegetables, garlic butter (v)	5.25	Garlic buttered ciabatta / with cheese (v)	4.95/6.95

## pudding

Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.50
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	8.50
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.95
Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v)	13.50

## Cheese

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

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.75
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.75

**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

Espresso Martini  
Bulleit Bourbon Old Fashioned  
Sapling 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 a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

