

# FATHER'S DAY

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## Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

## Snacks & Sharing

Sourdough focaccia, Estate Dairy cultured butter, radishes, salted anchovies **6.5**

Summer crudités, sweet potato hummus, za'atar (ve) **6.5**

Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives **15.9**

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## Two Course 33 / Three Course 39

### Starters & Lighter Options

Green pea, coconut and mint soup, sourdough focaccia (ve)

Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles

BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa

Beetroot cured Chalk Stream trout, potato salad, cucumber, buttermilk and dill

Heritage tomato panzanella salad, basil, capers, stracciatella, sherry vinaigrette (ve)

Thai-style larb, crispy mince, Nam Jim dressing, toasted rice powder, chilli, lime and fresh herbs (ve)

Spring vegetable and goat's cheese quiche, green apple and radish salad, new potatoes (v)

### The Great British Roast

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

Trio of roasted meats, with all the trimmings

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

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

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

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

### Mains

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

Cauliflower shawarma, whipped aubergine, herb salad, pomegranate molasses, tahini and toasted pine nuts (ve)

Fillet of Mediterranean stone bass, sauce vierge, baby potatoes, sprouting broccoli

Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

### Sides

Thick-cut pub chips or skin-on fries (v) **5.5**

Truffle fries, Pecorino, aioli, chives (v) **6.5**

Grilled hispi, garlic butter, crispy onions (v) **6.5**

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

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

English garden salad, radish and herbs (ve) **5.3**

## Puddings & Cheese

Burnt Basque cheesecake, rhubarb and custard (v)  
Dark chocolate delice, passion fruit curd, caramelised white chocolate (v)  
Classic sticky toffee pudding, Two Drifters Rum and raisin ice cream (v)  
Lemon cake, whipped yoghurt icing, raspberries, pistachio praline (ve)  
British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **£6 supp**

## Nearly Full?

Three little Biscoff doughnuts (ve) **4.5**  
*perfect with a coffee!*

'Cookies & Cream' - chocolate chip cookies, baked daily, with chantilly cream (v) **3.5**

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **4.9**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **6**

**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](https://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.