

THE RISING SUN

Aperetifs

Hugo's Gin Spritz / Strawberry Bellini / Kraken Cherry Sour

Snacks

Marinated Gordal olives (ve)	4.75
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.75
Smoked bacon and cheddar croquettes, chipotle chilli jam	5.50

Sharing

British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	21.50
Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	15.95

Starters & Lighter Dishes

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	7.50
Vietnamese style prawn salad, rice noodles, roasted cashews, lime, ginger and chilli dressing	8.95/14.50
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

Flatbreads & Salads

English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	14.95
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.50
Symlicity 'keema' mince flatbread, sweet potato hummus, soft herbs, lemon dressing (ve)	10.95
Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	15.95
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	8.50/13.50

Mains

Castlemead Farm chicken Milanese, Old Winchester, rocket salad, aioli, caramelised lemon	18.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	15.50
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers	20.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	17.95
Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)	15.50
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	22.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Truffle fries, English Pecorino, chives (v)	5.25
Fregola, peas, broad beans and mint (ve)	5.25	English garden salad, radish and herbs (ve)	4.50
Seasonal green vegetables, garlic butter (v)	4.75	Butcombe beer-battered onion rings (v)	4.50

Pudding

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	7.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.50
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.00
Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v)	12.95

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.50
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Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.75
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)	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

We have a full range of hot drinks - please ask to see the full listing
Dairy-free milks available

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

A few of our favourites:

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

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

Plant-Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

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 allergy and calorie information.

