

THE RISING SUN

MOTHERING SUNDAY

Snacks & Sharing

Chase Rhubarb G & T / Bloody Mary / Prosecco

Starters

Scotch egg of the week - please ask for details **9**

Honey-roasted parsnip soup, crème fraiche, chestnut and winter herb gremolata (v) **8.2**

Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough **12.3**

Cropwell Bishop stilton, date and walnut croquettes, apple remoulade, watercress (v) **8.8**

Two Course 31 / Three Course 37

Sandwiches

Ultimate cheese toastie - vintage Cheddar, pecorino, mozzarella, sweet onions and mustard (v)

Stokes Marsh Farm rump steak sandwich, caramelised and crispy onions, horseradish, rocket

BLT: smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough

Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel

Add skin-on fries

Brunch & Light Lunch

Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress

Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)

Burgers

Buttermilk fried chicken burger, chipotle relish, roast garlic mayo, pickled cucumber, skin-on fries

Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Add streaky bacon **2.5**

Mains

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Butcombe beer-battered onion rings **18.1**

Walter Rose faggots, smoked parsnip mash, black kale, onion marmalade, proper gravy **15.4**

170g Flat-iron steak, Diane sauce, truffle and parmesan fries, rocket salad **20.9**

Add Buttermilk fried chicken **4**

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce **14/19.5**

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips

MP

Black bean chilli bowl, roasted sweet potato, wild rice, avocado, corn chips, tomato salsa (ve) **16.4**

Sides

- Thick-cut chips or skin-on fries (ve)
- Truffle fries, Pecorino, aioli, chives (v)
- Three cheese mac n' cheese, thyme crumb (v)
- Garlic buttered ciabatta / with cheese (v)
- English garden salad, radish and herbs (ve)
- Seasonal greens, garlic butter (v)

Puddings & Cheese

- Sticky date pudding, toffee sauce, clotted cream ice cream (v) **7.5**
- Seasonal fruit, apple, almond and oat crumble, vanilla custard or ice cream (v) (veo) **7.5**
- Little Nutella filled doughnuts, caramelised banana, salted honey ice cream (v) **8.5**
- British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **12.5**



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

Nearly Full?

Three little Nutella doughnuts (v)	4.20
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	4.70
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	6.00

Food For Thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



THE BURNT CHEF
PROJECT

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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

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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.