

# CRAB & BOAR

## Lunch

### Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

### Pub Snacks *perfect for sharing*

Marinated Gordal Olives, chilli	4.50
Sticky honey and sherry gammon, pineapple, shoestring potatoes	7.50
Creedy Carver duck on toast, white onion marmalade, hazelnut and honey pesto	7.00
Crab and Boar house breads, flavoured butters (v)	5.95
British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter	17.95

### Starters

Chicken Kyiv, Lye Cross Farm Cheddar polenta, confit garlic butter, tarragon	9.50
Cameron Naughton's pork belly 'porchetta', celeriac remoulade, fennel jam, crackling	9.95
Heritage beetroots, butterbean hummus, pickled and candied walnuts, butter leaves, blackberry dressing (ve)	8.95
Chalk Stream Farm trout gravadlax, home smoked rilette, cucumber piccalilli, fried bread, dill	9.95
Brixham crab bisque, crispy garlic, dill, chilli, caraway brioche bun	8.95

### Ploughman's

Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad, sourdough, Estate Dairy cultured butter	16.95
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### Lighter Options

Butcombe Goram IPA Cheddar rarebit, poached egg, pickled onion and parsley salad (v)	9.50
Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Chicken Milanese ciabatta, breaded chicken thigh, streaky bacon, Parmesan, aioli, gem lettuce	11.95
Severn & Wye smoked mackerel salad, watercress, chicory, new potatoes, golden-yolk egg, horseradish	14.50
Chestnut mushroom risotto, King oyster mushroom, truffle and artichoke pesto, Old Winchester, rocket (v)	19.50

### Mains

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Sweet pea and mint mezzalune, whipped feta, salsa verde, pangritata (ve)	10.95/16.95
Cornish cod cheeks, Thatchers cider and anchovy sauce, autumnal potatoes, courgette, cobnut gremolata	20.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50

### Sides

Thick-cut pub chips or skin-on fries (v)	4.95	Butcombe beer-battered onion rings (v)	4.95
Seasonal green vegetables, garlic butter (v)	4.95	Roasted autumnal potatoes, cobnut gremolata (v)	4.95
English garden salad, radish and herbs (ve)	4.95	Skin-on fries, garlic mayo, Parmesan (v)	5.95



**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) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



## Pudding

Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	8.50
Blackberry posset, Granny Smith and Bramley apple, granola, sorrel (ve)	9.00
Pear and frangipane tartlet, caramelised honey ice cream, candied pear skin, nutmeg (v)	9.00
Valrhona chocolate and ricotta pudding, fresh fig, preserve and ice-cream, cocoa nibs	8.50
Sticky 'koeksisters', peanut butter, cinnamon ice cream, crystalised peanuts (v)	8.50

## Cheese

Lye Cross Farm 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
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

**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.

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## Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

*Perhaps try something chilled? Dairy-free milks available.*

Iced tea; Canton red berry and hibiscus, fresh mint  
Iced coffee; illy espresso, milk, maple syrup

## After Drinks

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

Espresso Martini  
Limoncello  
Bulleit Bourbon Old Fashioned  
Sapling Negroni  
Valdivieso Eclat Botrytis Semillon - white dessert wine  
Grenat Maury Lafage - red dessert wine

## 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 with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)



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