

# CRAB & BOAR

## Sunday

### Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

### Pub Snacks *perfect for sharing*

Marinated Gordal Olives, chilli	4.50
Crab and Boar house breads, flavoured butters (v)	5.95
Sticky honey and sherry gammon, pineapple, shoestring potatoes	7.50
Creedy carver duck on toast, white onion marmalade, hazelnut and honey pesto	7.00
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
Heritage beetroots - butterbean hummus, pickled and candied walnuts, bitter leaves and blackberry dressing	8.95
Cameron Naughton farm porchetta - celeriac remoulade, fennel jam, crackling	9.95
Brixham crab bisque, crispy garlic, dill, chilli, caraway brioche bun	8.95
Chalk stream trout gravadlax, home smoked rilette, cucumber piccalilli, fried bread and dill	9.95

### The Great British Sunday Roast

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.*

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce	24.95
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	19.50
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.95
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	16.95

### Mains

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Chestnut mushroom risotto, king oyster mushroom, Truffle and artichoke pesto, old winchester, rocket	19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Cornish cod cheeks - Thatcher's and anchovy butter sauce, autumnal potatoes, courgette, cobnut gremolata	20.50

### Sides

Cauliflower cheese, thyme crumb (v)	5.50	Roast potatoes, aioli, crispy onions (v)	4.95
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	English garden salad, radish and herbs (ve)	4.95



**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, Crunchy granola, sorrel	9.00
Valrhona chocolate and ricotta pudding, fresh fig, preserve and ice-cream, cocoa nibs	8.50
Conference pear and frangipan tartlet, caramelised honey icecream , candied pear skin, nutmeg	9.00
Sticky 'koeksisters' - peanut butter, cinnamon ice-cream, crystalised peanuts	8.50

## Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

## 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.

## 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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