

CRAB & BOAR

Supper

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks *perfect for sharing*

Marinated Gordal Olives, chilli	4.50
Crab and Boar house breads, flavoured butters (v)	5.95
Creedy Carver duck on toast, white onion marmalade, hazelnut and honey pesto	7.00
Sticky honey and sherry gammon, pineapple, shoestring potatoes	7.50
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, butter leaves, blackberry dressing (ve)	8.95
Cameron Naughton's pork belly 'porchetta', celeriac remoulade, fennel jam, crackling	9.95
Brixham crab bisque, crispy garlic, dill, chilli, caraway brioche bun	8.95
Chalk Stream Farm trout gravadlax, home smoked rilette, cucumber piccalilli, fried bread, dill	9.95

Mains

Sweet pea and mint mezzalune, whipped feta, salsa verde, pangritata (ve)	10.95/16.95
Chestnut mushroom risotto, King oyster mushroom, truffle and artichoke pesto, Old Winchester, rocket (v)	19.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Cornish cod cheeks, Thatchers cider and anchovy sauce, autumnal potatoes, courgette, cobnut gremolata	20.50
Ston Easton Farm lamb rump, romesco orzotto, roquito peppers, nasturtium, smoked almonds, lamb sauce	28.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Brixham stone bass, cumin spiced carrot puree, harissa roasted aubergine, pickled mustard seeds and yoghurt	22.95
Cornbury Estate venison haunch, Butcombe beer-braised neck, smoked celeriac, turnips, rainbow chard	23.50
8oz ribeye; dry-aged Aberdeen Angus x Hereford steak, caramelised onions, red wine glaze, thick-cut chips	38.95
8oz rump cap; dry-aged Aberdeen Angus x Hereford steak, caramelised onions, red wine glaze, thick-cut chips	28.50
Add peppercorn sauce	2.95

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	English garden salad, radish and herbs (ve)	4.95
Roasted autumnal potatoes, cobnut gremolata (v)	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
Valrhona chocolate and ricotta pudding, fresh fig, preserve and ice-cream, cocoa nibs	8.50
Pear and frangipane tartlet, caramelised honey ice cream, candied pear skin, nutmeg (v)	9.00
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	12.95
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

Nearly Full?

Three little Biscoff filled doughnuts (ve)	3.95
<i>Perfect with a coffee!</i>	
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)	5.50
<i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	

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



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