

# CRAB & BOAR

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## Sunday

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### Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

### While You Wait

Crab and Boar house breads, flavoured butters (v) **5.00**

Marinated Gordal olives, chilli (ve) **5.00**

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**two course 29.95 / three course 37.95**

### Starters

Jerusalem Artichoke soup, globe artichoke and black truffle pesto, shallot and English pecorino fougasse (v)

Heritage beetroots, butterbean hummus, pickled and candied walnuts, butter leaves, blackberry dressing (ve)

Chicken Kyiv, Lye Cross Farm Cheddar polenta, confit garlic butter, tarragon

Chalk Stream Farm trout gravadlax, home smoked rilette, cucumber piccalilli, fried bread, dill

### The Great British Sunday Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

Stokes Marsh Farm rump of beef, slow-braised shin, horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

### Mains

Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)

Cornish cod, Smokey butterbean, orzo and pancetta minestrone, nduja pesto

Miso fondant potatoes, charred broccoli, coconut braised lentils, smoked chilli jam, cavolo nero (ve)

Brixham stone bass, cumin spiced carrot puree, harissa roasted aubergine, pickled mustard seeds, yoghurt

### Sides

Cauliflower cheese, thyme crumb (v) **5.50**

The Crab's hand cut triple-cooked chips (ve) **4.95**

Seasonal green vegetables, garlic butter (v) **4.95**

Roast potatoes, aioli, crispy onions (v) **4.95**

Truffle fries, English Pecorino, chives (v) **5.95**

English garden salad, radish and herbs (ve) **4.95**

## Pudding

Warm traditional jam roly-poly, proper custard

Sticky 'koeksisters', peanut butter, cinnamon ice cream, crystallised peanuts (v)

Warm Valrhona chocolate mousse, illy espresso ice cream, buttermilk caramel, 100's 1000's (v)

Fried Rhubarb and apple turnover, Vanilla custard, Ginger spiced crumble, compressed Granny smith (ve)

## Cheese (£6 supp)

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads (£6 supp)

*Try a glass of Cockburn's port to go with your cheese*

## Nearly Full?

Homemade ice creams and sorbet, with little biscuits (please ask for flavours) (v) **5.95**

Sweet treats and chocolates, handmade with love (v) **5.95**

Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) **5.95**

Add a shot of Cotswolds Distillery Cream Liqueur for the perfect after dinner treat

**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 one of our seasonal hot chocolates?

*Dairy-free milks available.*

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

Espresso Martini  
Bulleit Bourbon Old Fashioned  
Sapling Negroni

*We have a range of dessert wines available - please ask for details*

## 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.

## Our Suppliers and Producers

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](https://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 a team member for gluten-free 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 allergy and calorie information.

