

CRAB & BOAR

Supper

Aperitifs

French 75 / Piston Forêt Noire gin and tonic / Two Drifters Cherry Sour

Pub Snacks & Sharing

Crab and Boar house breads, flavoured butters (v)	5.00
Marinated Gordal olives, chilli (ve)	5.00
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

Heritage beetroots, butterbean hummus, pickled and candied walnuts, butter leaves, blackberry dressing (ve)	8.95
Jerusalem artichoke soup, globe artichoke and black truffle pesto, shallot and English pecorino fougasse (v)	8.50
Chicken Kyiv, Lye Cross Farm Cheddar polenta, confit garlic butter, tarragon	9.50
Chalk Stream Farm trout gravadlax, home smoked rilette, cucumber piccalilli, fried bread, dill	10.95
Cameron Naughton's pork belly 'porchetta', celeriac remoulade, fennel jam, crackling	9.95

Mains

Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Ston Easton Farm lamb rump, romesco orzotto, roquito peppers, nasturtium, smoked almonds, lamb sauce	32.95
Atlantic cod, smokey butterbean, orzo and pancetta minestrone, 'nduja pesto	24.50
Castlemead Farm chicken thighs, roasted English potato puree, peppered gnocchi, Wye Valley asparagus	22.50
Miso fondant potatoes, charred broccoli, coconut braised lentils, smoked chilli jam, cavolo nero (ve)	16.95
Brixham stone bass, cumin spiced carrot puree, harissa roasted aubergine, pickled mustard seeds, yoghurt	24.95

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 35-day dry-aged on the bone using Himalayan salt.

Served with caramelised onion, green peppercorn puree, red wine glaze, and hand cut triple-cooked chips

8oz rump cap	28.50
8oz ribeye	38.95
Béarnaise / Café de Paris butter	2.95

Sides

The Crab's hand cut triple-cooked chips (ve)	4.95	Truffle fries, English Pecorino, chives (v)	5.95
Harissa roasted aubergine, yoghurt, mustard (v)	5.95	Roast autumnal potatoes, cobnut gremolata (v)	4.95
Seasonal green vegetables, garlic butter (v)	4.95	English garden salad, radish and herbs (ve)	4.95

pudding

Warm traditional jam roly-poly, proper custard	7.95
Sticky 'koeksisters', peanut butter, cinnamon ice cream, crystalised peanuts (v)	8.50
Fried rhubarb and apple turnover, vanilla custard, ginger spiced crumble, compressed Granny Smith (vg)	8.95
Pecan pie, vanilla and pecan butter, caramelised maple ice cream (v)	8.95
Warm Valrhona chocolate mousse, illy espresso ice cream, buttermilk caramel, 100's and 1000's (v)	8.95

Cheese

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads (£6 supp)	16.95
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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



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.

