

CRAB & BOAR



Sunday

Aperitifs

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

While You Wait

Crab and Boar house breads, flavoured butters (v) **6.50**

Marinated Gordal olives, chilli (ve) **4.95**

two course 32.95 / three course 40.95

Starters

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

Everything bagel, house-smoked Chalk Stream trout, dill and tahini cream cheese, crispy capers

Cornish crab cakes, sweetcorn gazpacho, charred baby corn, chipotle hot honey

Polenta chip, Isle of Wight tomatoes, sherry dressing, baba ghanoush, sunflower seed praline (ve)

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

Atlantic cod, smokey butterbean, orzo and pancetta minestrone, 'nduja pesto

Courgette risotto, summer beans and charred yellow courgettes, basil, Evesham goats curd, watercress (v) (veo)

Miso glazed aubergine, cumin spiced pearl couscous, carrot puree, sumac onions, coriander and za'atar (ve)

Gilt head bream, polourdes clam, jersey royal and radishes, creme fraiche and pea sauce, prosciutto

Sides

Cauliflower cheese, thyme crumb (v) **5.95**

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

Seasonal green vegetables, garlic butter (v) **5.75**

Roast potatoes, aioli, crispy onions (v) **5.50**

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

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

Carrot and walnut cake, whipped orange cheesecake, golden raisin syrup (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

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 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

Bourbon Old Fashioned

Classic 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 & Son 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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

