

# CRAB & BOAR

## Supper

### Aperitifs

Mirabeau Spritz / Classic Negroni / Cygnet Bees Knee's

### Pub Snacks & Sharing

Crab and Boar house breads, flavoured butters (v)	6.50
Marinated Gordal olives, chilli (ve)	4.95
Creedy Carver duck on toast, white onion marmalade, hazelnut and honey pesto	7.00
Sticky honey and sherry gammon, pineapple, shoestring potatoes	8.00
British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

### Starters

Jerusalem artichoke soup, globe artichoke and black truffle pesto, shallot and English pecorino fougasse (v)	9.50
Cornish crab cakes, sweetcorn gazpacho, charred baby corn, chipotle hot honey	11.95
Polenta chip, Isle of Wight tomatoes, sherry dressing, baba ghanoush, sunflower seed praline (ve)	8.95
Everything bagel, house-smoked Chalk Stream trout, dill and tahini cream cheese, crispy capers	9.95
Cameron Naughton's pork belly 'porchetta', celeriac remoulade, fennel jam, crackling	9.95

### Mains

Ston Easton Farm lamb rump, romesco orzotto, roquito peppers, nasturtium, smoked almonds, lamb sauce	33.95
Atlantic cod, smokey butterbean, orzo and pancetta minestrone, 'nduja pesto	25.50
Courgette risotto, summer beans and charred yellow courgettes, basil, Evesham goats curd, watercress (v) (veo)	17.50
Castlemead Farm chicken thighs, roasted English potato puree, peppered gnocchi, Wye Valley asparagus	22.50
Miso glazed aubergine, cumin spiced pearl couscous, carrot puree, sumac onions, coriander and za'atar (ve)	17.50
Gilt head bream, polourdes clam, jersey royal and radishes, creme fraiche and pea sauce, prosciutto	26.00

### 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	29.50
10oz sirloin	39.95
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
Isle of Wight tomatoes, goats curd, basil (v)	6.95	Seasonal green vegetables, garlic butter (v)	5.75
Ratte potatoes, radishes, hazelnut gremolata (ve)	5.95	English garden salad, radish and herbs (ve)	4.95

## Pudding

Warm traditional jam roly-poly, proper custard	7.95
Carrot and walnut cake, whipped orange cheesecake, golden raisin syrup (v)	8.95
Fried rhubarb and apple turnover, vanilla custard, ginger spiced crumble, compressed Granny Smith (ve)	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	16.95
--	-------

*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

*Dairy-free milks available.*

## After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

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 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 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 allergen and calorie information.

