

CRAB & BOAR

Menu

Aperitifs

Hugo's Royale Spritz / Classic Negroni / Spiced Berry Kir Royale

While You Wait

Halkadiki olives, garlic and basil (ve)	5.25
Crab and Boar house breads, flavoured butters (v)	6.50
Puff pastry crab sticks, Bloody Mary dip	6.95

Starters

Duck liver pâté, spiced plum chutney, pickled carrots, toast	10.95
Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon	9.95
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.50/16.95
Cameron Naughton's pork belly 'porchetta', celeriac remoulade, fennel jam, crackling	9.95
Mushroom stroganoff soup, pickled shimeji, garlic fougasse (v)	8.95

Pub Classics

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
Cameron Naughton's pork ribeye and cider-glazed cheek, pease pudding, sprouts, crackling	25.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50

Mains

Monkfish tail, curried haricot beans, roasted cauliflower, chilli crisp, kale	25.95
Creedy Carver duck breast, braised red cabbage, smoked celeriac puree, cooking juices	29.95
Crispy sweet potato and rosemary gnocchi, red pepper ragu, braised shallots, ricotta (v)	17.95
Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter	22.50
Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	16.95
Atlantic cod, smokey butterbean, orzo and pancetta minestrone, 'nduja pesto	25.50

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

Sides

The Crab's hand cut triple-cooked chips (ve)	4.95	Roasted squash, chilli oil, sage, seeds (ve)	6.95
Seasonal green vegetables, garlic butter (v)	5.75	Buttered mash (v)	4.95
English garden salad, radish and herbs (ve)	4.95	Truffle fries, English Pecorino, chives (v)	5.95

pudding

Apple crumble slice, whipped butterscotch, nutmeg ice cream (v)	8.50
Valrhona dark chocolate delice, clementine, brandynaps, cinnamon ice cream (v)	9.50
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.95
Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)	8.95
British artisan cheese, quince jelly, pickled walnut, crackers (v)	12.95

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

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
Irish Coffee
Cotswolds Spiced Hot Coffee

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 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.

