

# 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

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

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two course 32.95 / three course 40.95

### Starters

Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon

Whipped duck liver pâté, potato waffle, chorizo jam, mustard seeds

Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)

Mushroom stroganoff soup, pickled shimeji, garlic fougasse (v)

### Pub Classics

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

Rump of grass-fed beef, slow-braised shin, horseradish sauce

Belly of high welfare pork '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

Monkfish tail, curried haricot beans, roasted cauliflower, chilli crisp, kale

Pappardelle pasta, chanterelle, chestnut and cep mushrooms, vegan burrata, Riesling sauce (ve)

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

### Sides

Roast potatoes, aioli, crispy onions (v) 5.50

The Crab's hand cut triple-cooked chips (ve) 5.50

English garden salad, radish and herbs (ve) 5.00

Cauliflower cheese, thyme crumb (v) 5.95

Seasonal green vegetables, garlic butter (v) 5.75

Truffle fries, English Pecorino, aioli, chives (v) 6.25

## pudding

- Apple crumble slice, whipped butterscotch, nutmeg ice cream (v)
- Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)
- Illy espresso rice pudding, oat milk, orange and hazelnut crisp (ve)
- Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)
- British artisan cheese, quince jelly, pickled walnut, crackers (v) (£6 supp)

## 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.

## Tea and Coffee

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*

Some of our favourites:

Espresso Martini

Irish Coffee

Cotswolds Spiced Hot Toddy

*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](http://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.

