CRAB & BOAR

FATHER'S DAY

Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

Snacks

Crab and Boar house breads, flavoured butter (v) $\,$ 4.7 Puff pastry crab sticks, Bloody Mary dip $\,$ 6.9

Marinated Gordal olives (ve) 5.5

New season asparagus, wild garlic hummus, preserved lemon, dukkah (ve) 12.5

Two Course 32.9 / Three Course 39.9

Starters

Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles

Soup of the season - please ask for details

Broad bean and mint arancino, smashed peas, whipped goats' cheese (v)

Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad

The Great British Roast

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

Rump of grass fed beef (served medium-rare), horseradish sauce
Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce
Somerset chicken supreme, sausage and onion stuffing, proper bread sauce
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Brixham Market fish of the day - please ask for details

Tarragon gnocchi, English asparagus, whipped ricotta, king oyster mushroom, truffle emulsion (v)

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

Cheeseburger - Butcombe Original onions, Tewkesbury relish, smoked Cheddar, dill pickles, skin-on fries

Sides

Thick-cut chips or skin-on fries (ve) 5.5

Cauliflower cheese, thyme crumb (v) 6

Sprouting broccoli, chilli oil, almonds (ve) 5.9

Truffle fries, Pecorino, aioli, chives (v) 6.3

Roast potatoes, aioli, crispy onions (v) 5.5

English garden salad, radish and herbs (ve) 5

Puddings & Cheese

Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)

Buttermilk pudding, Wye Valley rhubarb, ginger oat crumble

Iced citrus parfait, raspberries, sorbet, maple granola (ve)

Apple frangipane tart, salted caramel, clotted cream ice cream (v)

British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

Nearly Full?

Honey madeleines 3

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 6.3

Affogato; vanilla ice cream, illy espresso, honey madeleines (v) 5.9

Add a shot of Cotswold 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 & Coffee

We have a full range of hot drinks - 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 Old Fashioned

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.

Sustainability

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 for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.