

# CRAB & BOAR

---

## FATHER'S DAY

---

### Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

### Snacks & Sharing

Sourdough focaccia and Halkidiki olives, cold-pressed rapeseed oil, sherry vinegar (ve) **8.5**

Buttermilk fried chicken, buffalo hot honey and ranch **7.9**

Halloumi fries, za'atar, Greek yogurt, pomegranate and mint (v) **8.9**

---

### Two Course 35 / Three Course 41

#### Starters & Salads

Roasted tomato and fennel soup, herb cream, rocket pesto and focaccia croutons (ve)

Brixham crab arancini, tomato fondue, saffron aioli, Parmesan

Lamb Scotch egg, broad beans and peas, hung yoghurt, pickled cucumber

Courgette carpaccio, goat's cheese, pine nuts, honey and chilli (v)

Roasted broccoli Caesar, gem hearts, edamame, avocado, pickled broccoli stem, chickpea 'croutons' (ve)

#### The Great British Roast

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

Topside 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)

Trio of roasted meats, with all the trimmings

#### Mains

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

Tandoori monkfish tail, Cornish mussels, fragrant coconut curry, sticky rice, lime, shrimp crackers

Spring vegetable barley, pea pesto, marinated courgettes, stracciatella, roasted buckwheat (ve)

Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

#### Sides

Thick-cut pub chips or skin-on fries (v) **5.8**

Roast potatoes, aioli, crispy onions (v) **6**

Baby gem salad, buttermilk ranch (v) **4.9**

Cauliflower cheese, thyme crumb (v) **6.5**

Sprouting broccoli, chilli oil, almonds (ve) **5.9**

Butcombe beer-battered onion rings (v) **5.5**

## Puddings & Cheese

Vanilla pavlova, passionfruit cream, fresh pineapple and mint (v)

Classic sticky toffee pudding, Two Drifters Rum and raisin ice cream (v)

Iced rhubarb ripple, raspberry sorbet, maple granola (ve)

Triple chocolate brownie, salted caramel, chocolate ice cream, almond wafers (v)

British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **£6 supp**

## Nearly Full?

Three little Biscoff doughnuts (ve) **4.5**

*perfect with a coffee!*

'Cookies & Cream' - chocolate chip cookies, baked daily, with chantilly cream (v) **3.5**

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) **4.9**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **6.5**

**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

## After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

## 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](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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

**Allergen Info** -Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

**Scan the QR code for detailed allergy and calorie information.**