

THE MUSEUM INN

PUB • FOOD • ROOMS

Lunch

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	3.95
Green pea hummus, feta, grilled flatbread (pb)	5.50
Severn & Wye smoked mackerel pate, new season radishes, sourdough	7.50
Mezze; mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (pb)	13.95

Starters

Potted chicken rillette, smoked bacon, grilled sourdough, cucumber chutney	7.50
Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	8.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Roasted tomato and fennel soup, wild garlic and Cheddar cheese straws (v)	7.50

Ploughman's

Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad, sourdough, Estate Dairy butter	15.95
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Lighter Options

Isle of Wight tomato flatbread, Symplicity 'nduja, burrata, rocket, pickled chilli (pb)	10.95
Butcombe Goram IPA and Cheddar rarebit, smoked ham hock, poached egg, pickled onion salad	9.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	11.95
Grilled chicken Caesar, smoked streaky bacon, garlic croutons, Parmesan, anchovies	13.95
Beetroot falafel, chopped salad, green pea hummus, tahini dressing, pink pickled onions, za'atar (pb)	10.95
Add halloumi	2.50

Mains

Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	10.50/16.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	11.95/17.95
'Nduja rigatoni, tomato and fennel sauce, burrata, smoked chilli crumbs (pb)	8.95/13.50
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)	15.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Butcombe beer-battered onion rings (v)	4.50
Garlic buttered flatbread / with cheese (v)	3.95/4.95	Grilled courgettes, heritage tomatoes, basil (pb)	4.95
Skin-on fries, garlic mayo, Parmesan (v)	5.50	Chopped salad, tahini dressing, za'atar (pb)	4.95



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) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



Pudding

Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	6.95
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.25
Cheddar Valley strawberry Eton mess, thick vanilla yoghurt (v)	7.25
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	6.95

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	11.50
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Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	4.95

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

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

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

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 with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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