

THE MUSEUM INN

PUB • FOOD • ROOMS

Supper

Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

Pub Snacks & Sharing

Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Wild mushroom arancini, truffle aioli, Parmesan (v)(veo)	5.95
Warm pork crackling, fennel salt, apple and tamarind ketchup	3.00
Beer-battered anchovies, curry mayonnaise, burnt lime	6.50
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	18.95

Starters

Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	7.95
Smoked ham hock and parsley terrine, spiced pear chutney, pickled quail's egg, sourdough toast	9.50
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	8.95/13.95
Crown Prince squash carpaccio, smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)	8.50
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	8.95

Mains

Cornbury Estate venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce	24.95
Castlemead Farm chicken Kyiv, curried butter, heritage squash 'saag aloo', coriander, pumpkin pickle	19.95
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	14.95
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	10.95/17.95
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	13.95
Chalk Stream trout and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream sauce	10.95/16.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	17.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	12.95/18.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	23.95
Add peppercorn sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Posh fries; truffle aioli, Parmesan, chives (v)	5.50
Caesar salad, Parmesan, anchovy dressing	5.95	Heritage squash 'saag aloo' (v)	5.95
Butcombe beer-battered onion rings (v)	4.95	Seasonal green vegetables, garlic butter (v)	4.95

pudding

Valrhona chocolate and illy espresso brownie, sour cherry sorbet, maple granola (v)	8.50
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.25
Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo)	7.95
Bramley apple, blackberry and almond crumble, cinnamon ice cream or vanilla custard (v) (veo)	7.50

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	12.95
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Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

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 one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

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 a team member for gluten-free 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.

