

THE MUSEUM INN

PUB • FOOD • ROOMS

Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

Snacks

Marinated Gordal olives (ve)	4.75
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Seafood arancini, saffron aioli, English Pecorino	6.95
Roasted garlic and apricot Scotch egg, harissa ketchup	8.50

Sharing

Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	16.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	21.95

Starters & Lighter Dishes

Brixham crab and Old Winchester quiche, green apple, radish and fennel salad	10.50
Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)	8.75
Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	8.95
Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.95

Flatbreads & Salads

Chicken shawarma flatbread, baba ghanoush, sumac onions, herb salad, pickled chilli, za'atar yoghurt	13.50
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.95
Isle of Wight tomato flatbread, Symplicity 'nduja, vegan burrata, rocket, pickled chilli (ve)	11.50
Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	16.95
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	8.75/13.95

Mains

West End Farm pork ribeye, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli	21.95
Castlemead Farm chicken supreme, sweetcorn, gnocchi, oyster mushrooms, broad beans, tarragon butter	21.50
Fillet of stone bass, heritage tomatoes, butterbeans, Brixham crab and chilli butter, sherry vinaigrette, basil	22.50
Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	16.50
Ravioli of Symplicity 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve)	17.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	18.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.25
Soz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	23.95
Sauces: Béarnaise / Peppercorn	2.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Truffle fries, English Pecorino, chives (v)	5.50
English garden salad, radish and herbs (ve)	4.95	Roasted new season potatoes, salsa verde (ve)	4.95
Seasonal green vegetables, garlic butter (v)	5.25	Fregola, peas, broad beans and mint (ve)	5.50

Pudding

Rhubarb and custard blondie, Madagascar vanilla ice cream, ginger crumble (v)	8.50
Valrhona dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.95
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	
Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans (v)	8.50

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
<i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	

Nearly Full?

Three little Biscoff filled doughnuts (ve)	3.95
<i>Perfect with a coffee!</i>	
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.75
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.75
<i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	

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

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

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 for 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 detailed allergen and calorie information.

