

THE MUSEUM INN
PUB • FOOD • ROOMS

FATHER'S DAY

Aperitifs

Mimosa / Bloody Mary / Hugo's Royale Spritz

Snacks & Sharing

'Nduja Scotch egg, preserved lemon mayonnaise **8.5**

Courgette fries, red pepper aioli, pecorino (v) (veo) **5.7**

Padron peppers, Dorset sea salt (ve) **5.7**

Burrata, red pepper tapenade, basil oil, herb salad and grilled focaccia **14.9**

Hobbs House breads and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) **8.9**

Two Course 29.9 / Three Course 37.5

Starters

Severn & Wye smoked mackerel pate, new season radishes, sourdough

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

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

The Great British Roast

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

Trio of roasted meats, with all the trimmings

Rump of grass fed beef (served medium-rare), horseradish sauce

Cider-roasted belly of high welfare pork, fennel crackling, baked apple sauce

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Mains

Chalk Stream trout, Piedmontese pepper, fennel-crushed potatoes, tomato, olive and caper sauce

Sweet pea and mint mezzaluna, salsa verde, pangritata (ve)

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

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

Sides

Thick-cut chips or skin-on fries (ve) **5.2**

Cauliflower cheese, thyme crumb (v) **5.8**

Seasonal green vegetables, garlic butter (v) **5.5**

Truffle fries, Pecorino, aioli, chives (v) **6**

Roast potatoes, aioli, crispy onions (v) **5.5**

Chopped salad, tahini, za'atar (ve) **4.9**

Puddings & Cheese

Iced rhubarb ripple, raspberry sorbet, maple granola (ve)
Dark chocolate and pecan brownie, toffee popcorn, salted honey ice cream (v) (veo)
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime
Sticky date pudding, toffee sauce, rum & raisin ice cream (v)
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

Nearly Full?

Three little Biscoff filled doughnuts (ve) 4.5

Perfect with a coffee!

The 'After Eight' Ice Cream (v) 5.5

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 5.9

Affogato; vanilla ice cream, illy espresso, little biscuits (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.

Scan the QR code for detailed allergy and calorie information.