

## **SUPPER**

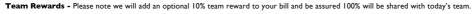
## **Aperitifs**

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

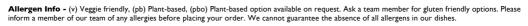
Pub 9	Snacks
-------	--------

Nocellara and Greek Mammoth olives, lemon verbena (pb)				
Green pea hummus, feta, grilled flatbread (pb)				
Beetroot falafel, tahini yoghurt, za'atar (pb)				
West End Farm pork sausage roll, spiced apple ketchup				
Mezze; mixed olives, green pea hummus, feta, grille	d flatbread, beetroot	falafel, tahini yoghurt, za'atar (pb)	13.95	
Starters				
Cornish pork rillettes, beer pickles, strong mustard	l, buttered toast		7.50	
Courgette, pea and watercress soup, chimichurri, sourdough, Estate Dairy butter (v) (pbo)				
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill				
Salt and pepper calamari, Vietnamese dipping sauce	, chilli, lime		8.50	
Mains				
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander			10.50/16.50	
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips			16.50	
Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt				
Crispy loaded jacket potato, BBQ brisket, smoked butter, beer pickled shallots, chive sour cream				
Courgette, spinach and green herb risotto, peas, burrata, radish (pb)				
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli				
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce				
80z flat-iron; 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress				
Add peppercorn sauce			2.50	
Burgers				
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries			16.50	
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (pb)			15.50	
Buttermilk fried free-range chicken burger, chipotle	e mayo, rainbow slaw	, pickles, skin-on fries	16.50	
Sides				
Thick-cut pub chips or skin-on fries (v)	4.25	Butcombe beer-battered onion rings	4.50	
Garlic buttered flatbread / with cheese (v)	3.95/4.95	Chopped salad, tahini dressing, za'atar (pb)	4.95	





5.25



Skin-on fries, garlic mayo, Parmesan (v)



5.25

Crispy jacket potato, BBQ, chive sour cream (v)

#### **Pudding**

Cheddar Valley strawberry Eton mess, thick vanilla yoghurt (v)	7.25
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.25
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	6.95
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	11.50
Served with caramelised onion and apple chutney, cornichons, crackers (v)	
Nearly Full?	
Three little Biscoff filled doughnuts.  Perfect with a coffee!	3.50
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** 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.

## Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes. The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

https://butcombe.com/suppliers-producers



