

# MOTHERING SUNDAY

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## Aperitifs

Mimosa / Bloody Mary / Spiced Berry Kir Royale

## While You Wait

Butcombe beer bread, whipped marmite butter (v) **4.50**

Nocellara and Greek Mammoth olives, lemon verbena (ve) **4.95**

Pheasant, cranberry and juniper sausage roll, prune ketchup **7.50**

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**Two Course 36.95 / Three Course 46.50**

## Starters

Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon

Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)

Crispy pig cheek terrine, burnt apple ketchup, fennel salad

Bromham beetroot Tarte Tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)

## The Great British Roast

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

Rump of grass-fed beef, slow-braised shin, horseradish sauce

Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage roll and bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

## Mains

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

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

Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, English Pecorino (v)

Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter

## Sides

Roast potatoes, bacon relish, crispy onions **5.95**

Koffmann's thick-cut chips or skin-on fries (v) **5.25**

English garden salad, radish and herbs (ve) **5.00**

Cauliflower cheese, thyme crumb (v) **5.95**

Seasonal green vegetables, garlic butter (v) **5.75**

Truffle fries, English Pecorino, aioli, chives (v) **6.25**

## Puddings

Bramley apple choux bun, muscovado custard, vanilla ice cream, chestnut (v)

Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)

Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)

Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)

British artisan cheese, quince jelly, pickled walnut, crackers (v) **£6 supp**

## Nearly Full?

Two scoops of homemade ice cream and sorbet, with little biscuits (please ask for flavours) **5.95**

Sweet treats and chocolates, handmade with love (v) **5.95**

Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) **6.25**

*Add a shot of Cotswolds 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

Cotswolds Spiced Hot Toddy

*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](https://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.

