

THE BOURNE VALLEY INN

Main Menu

Aperitifs

Blackcurrant Gin Spritz / Belstar Prosecco / Tanqueray G & T

Pub Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	3.95
Smoked bacon, sage and onion scotch egg, spiced plum ketchup	7.50
West End Farm pork sausage roll, Piccalilli	5.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Butternut squash, wild mushroom and black bean nachos (ve)	12.50

Starters

Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	7.95
Curried parsnip and red lentil soup, coriander chutney, coconut yoghurt, garlic naan (ve)	6.95
Cauliflower and Lye Cross Farm Cheddar rarebit, beer-pickled shallots (v)	6.95
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	8.50

Mains

Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.95
Castlemead Farm chicken leg confit, heritage squash and butterbean cassoulet, pine nut and sage crumb	15.50
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	13.95
Cornbury Estate venison faggots, swede mash, rainbow carrots, onion gravy	16.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	11.95/17.95
Severn & Wye smoked haddock kedgeree mac 'n cheese, bhaji scraps, peas and coriander	14.95
Symplicity 'chorizo', leek and butterbean pie, hassleback potatoes, creamed cabbage, romesco sauce (ve)	15.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	22.95
Add peppercorn sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Skin-on fries, garlic mayo, Parmesan (v)	5.25
Butcombe beer-battered onion rings (v)	4.50	Seasonal green vegetables, garlic butter (v)	4.50
Three cheese mac n' cheese, thyme crumb (v)	6.50	Garlic buttered ciabatta / with cheese (v)	4.50/6.50

pudding

Valrhona chocolate and illy espresso brownie, sour cherry sorbet, maple granola (v)	7.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	6.95
Warm chocolate chip cookie, pumpkin pie ice cream, salted caramel sauce, candied pecans (v) (veo)	8.50
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)	12.50
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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

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!

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.

