

THE BOURNE VALLEY INN

Aperitifs

Hugo's Gin Spritz / Strawberry Bellini / Kraken Cherry Sour

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Castlemead Farm chicken wings, chipotle BBQ sauce, crispy onions	8.50
Butcombe Goram IPA and West Country Vintage Cheddar rarebit (v)	4.75
Deville whitebait, tartare sauce	5.50
Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	15.95

Starters & Lighter Dishes

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.50
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	7.50
Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	7.50
Roasted garlic and apricot scotch egg, apple remoulade, grain mustard dressing	8.50
BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa	8.25

Burgers & Buns

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.50
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, pickled fennel, watercress, skin-on fries	14.50
English lamb burger, harissa ketchup, pink onions, feta and cucumber yoghurt, pickled chilli, skin-on fries	17.50

Mains

Tandoori chicken thighs, blackened sweetcorn, onion bhaji, coconut and mango yoghurt	16.95
Sweet pea and mint mezzaluna, vegan burrata, salsa verde, pangritata (ve)	15.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	15.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	17.95
Chopped salad, halloumi, beetroot falafel, sweet potato hummus, pink onions, za'atar yoghurt (v) (veo)	14.50
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	18.25
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Truffle fries, English Pecorino, chives (v)	5.25
Seasonal green vegetables, garlic butter (v)	4.75	Garlic buttered ciabatta / with cheese (v)	4.50/6.50
Chopped salad, za'atar yoghurt dressing (ve)	5.25	Roasted new season potatoes, salsa verde (ve)	4.50

Puddings

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	7.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.50
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.00
Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v)	12.95

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.50
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Nearly Full?

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

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

A few of our favourites:

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 us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for allergy and calorie information.

