

VALENTINES DAY MENU

Aperitifs

Bramble pie / Cupid's Bow / Spiced Berry Kir Royale

Sharing Boards

Rosemary baked camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade	18.00
Fisherman's board: devilled whitebait, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktail, tartare sauce	20.00
Butcher's board: pigs in blankets, craberry sauce, Stornaway black pudding scotch eggs, mustard mayonnaise, Suffolk charcuterie	21.00
Plant-based board: chipotle chilli jam, beetroot hummus, falafel, dukkah, grilled sourdough, winter salad, vegan burrata, tahini yoghurt, root vegetable crisps (ve)	18.00

Mains

Herb crusted cod loin, saffron turned potatoes, winter greens, garlic and herb butter	17.95
Roasted artichoke and Evesham asparagus paperpelle, pangritata, vegan parmesan (ve)	15.95
Butterfly chicken, mozzarella, spinach, slow-roasted cherry tomatoes, caramalised onions, dill cream sauce	16.95
<i>Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt.</i>	
8oz rib eye, roasted garlic & thyme mushroom, slow roasted tomato, thick-cut chip, watercress	35.95
To share: Chateaubriand, roasted garlic & thyme mushroom, slow-roasted tomato, thick-cut pub chips, watercress, Butcombe beer-battered onion rings	75.95

Sides

Thick-cut pub chips or skin-on fries (ve)	4.75	Baby gem salad, buttermilk ranch (v)	4.95
Truffle fries, English Pecorino, aioli, chives (v)	5.75	Roasted squash, chilli oil, sage, seeds (ve)	6.50
Butcombe beer-battered onion rings (v)	4.95	Seasonal green vegetables, garlic butter (v)	5.50

Desserts

Valentine Trio	15.95
<i>warm chocolate chip cookie, gingerbread ice cream / little Biscoff filled doughnuts / iced citrus parfait (v)</i>	
Rich chocolate fondant, salted caramel ice cream (v)	9.25
Eton mess: meringue, berry compote, (v)	8.95
West country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>served with caramalised onion and apple chutney, cornichons, crackers (v)</i>	25.95

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 liqueur

Espresso Martini
Irish Coffee

We have a range of dessert wines and ports 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 glutenfree 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.

