

THE ADMIRAL CODRINGTON

Menu

Pub Snacks - perfect for sharing

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| Butcombe Gold ale and Westcombe Cheddar rarebit (v) | 5.50 |
| Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime | 9.50 |
| West End Farm pork sausage roll, spiced apple ketchup | 5.95 |
| Brixham plaice goujons, tartare sauce | 8.50 |
| Cauliflower pakora, mango and coconut masala (pb) | 5.50 |
| Koffmann's chips, house curry sauce (pb) | 5.50 |
| Butternut squash, wild mushroom and black bean nachos (pb) | 12.95 |

Sandwiches - served 12-3pm

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| Brixham fish finger bun, panko-crumbed haddock goujons, tartare sauce, vine tomato, gem lettuce | 11.95 |
| Chicken Milanese, sourdough, breaded chicken thigh, streaky bacon, Parmesan, aioli, gem lettuce | 11.50 |
| Coronation cauliflower and chickpea, sourdough, almonds, mango and coconut masala (pb) | 9.50 |
| Hereford x Aberdeen Angus flat iron steak, sourdough, caramelised onion, horseradish | 15.00 |
| Add cup of Koffmann's skin-on fries | 3.50 |

Mains

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| River Fowey mussels, cider, bacon and leeks, sourdough, Estate Dairy cultured butter | 10.95/17.95 |
| Sweet pea and mint tortelloni, whipped feta, salsa verde, pangritata (pb) | 16.95 |
| Wiltshire pork sausages, carrot and swede mash, spring greens, onion gravy, beer mustard | 16.95 |
| Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips | 17.50 |
| The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries | 17.95 |
| Aubergine and chickpea curry, mango yoghurt, cauliflower pakora, coriander chutney, poppadom's (pb) | 14.95 |
| Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce | 12.95/19.50 |
| Hereford x Aberdeen Angus flat iron, Koffmann's fries, watercress, red wine and shallot sauce | 22.95 |

Sides

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| Butcombe beer-battered onion rings (v) | 4.50 | Garlic creamed spinach (v) | 5.50 |
| Spring green vegetables, garlic butter (v) | 4.95 | Sprouting broccoli, chilli and almonds (v) | 5.00 |
| Koffmann's thick-cut chips or skin-on fries (v) | 4.50 | Our house curry sauce (v) | 2.00 |



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) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly 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.



Pudding

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| Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v) | 8.50 |
| Yorkshire rhubarb and apple crumble, almonds, vanilla custard (v) | 8.50 |
| Dark chocolate and illy espresso brownie, cherry compote, Bailey's ice cream (v) | 8.50 |

Cheese

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| Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) | 12.00 |
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Nearly Full?

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| Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) | 5.95 |
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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

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.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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