

THE ADMIRAL CODRINGTON

Sunday

Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

Pub Snacks - perfect for sharing

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

The Great British Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	21.95
Leg of West End Farm pork, crackling and apple sauce	18.50
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.50
Our roasted butternut squash, lentil and kale Wellington, mushroom gravy (v) (pbo)	16.95

Mains

Sweet pea and mint tortelloni, whipped feta, salsa verde, pangritata (pb)	16.95
The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	17.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	12.95/19.50

Sides

Cauliflower cheese, thyme crumb (v)	5.50	Roast potatoes, aioli, crispy onions (v)	4.50
Spring green vegetables, garlic butter (v)	4.95	Sprouting broccoli, chilli and almonds (v)	5.00
Butcombe beer-battered onion rings (v)	4.50	Koffmann's thick-cut chips or skin-on fries (v)	4.50



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

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

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

Nearly Full?

Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.95
<i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	

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.

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 coffee; illy espresso, milk, maple syrup
Iced tea; Canton red berry and hibiscus, fresh mint

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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