

THE ADMIRAL CODRINGTON

Menu

Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

Pub Snacks & Sharing

Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.95
Wild mushroom arancini, truffle aioli, Parmesan (v)(veo)	6.50
Butcombe Goram IPA and Lye Cross Farm Cheddar rarebit (v)	5.50
'Nduja Scotch egg, preserved lemon mayonnaise	7.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	19.50

Small Plates

Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	9.50
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	9.50/14.50
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	8.50
Curried parsnip and red lentil soup, coriander chutney, coconut yoghurt, garlic naan (ve)	7.50

Sandwiches - served 12-3pm

Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket	15.50
Wild mushrooms on sourdough toast, truffled ricotta, fried golden-yolk egg, gremolata, Old Winchester (v)	9.95

Mains

Cornbury Estate venison bourguignon, smoked celeriac mash, honey-glazed carrot, parsley and shallot crumb	18.95
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	11.50/18.50
Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Butcombe beer-battered onion rings	17.50
Chalk Stream trout and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream sauce	11.50/17.50
Ravioli of Symplicity 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve)	16.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	14.50/19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	17.50
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	24.95
Add peppercorn sauce	2.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.95	Posh fries; truffle aioli, Parmesan, chives (v)	5.95
Butcombe beer-battered onion rings (v)	4.95	Honey-glazed carrots, parsley and shallot crumb (v)	4.95
Garlic buttered ciabatta / with cheese (v)	4.95/6.95	Seasonal green vegetables, garlic butter (v)	4.95

pudding

Valrhona chocolate and illy espresso brownie, sour cherry sorbet, maple granola (v)	8.50
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.50
Bramley apple, blackberry and almond crumble, cinnamon ice cream or vanilla custard (v) (veo)	7.95
Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo)	8.25

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	12.95
---	-------

Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
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

*We have a range of dessert wines 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 12.5% 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.

