# THE ADMIRAL CODRINGTON



# Sunday

A			
Aperitifs Hugo's Royal Spritz / Ketel One Bloody Mary /	Cnical Day	wy Kin Pavala	
riugo's Royal Spritz / Retei One Bloody Mary /	Spiced Der	ry Kir Iwyaie	
Snacks and Sharing			
Battered sausage, curry sauce			4.50
Fried whitebait and calamari, pickled samphire, aioli			7.50
Veggie keema samosas, coriander chutney (ve) Smoked bacon and sage Scotch egg, spiced plum chutney			6.50
			7.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia			
Starters			
Cornish pork rillettes, beer pickles, strong mustard, buttered toast			
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)			9.25
Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad			7.95
The Great British Roast All served with roast potatoes, Yorkshire pudding, s	seasonal vege	etables and red wine gravy	
Rump of Hereford and Angus beef (served medium-rare), horseradish sauce			24.95
Belly of West End Farm pork, baked apple sauce			22.95
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce			
Trio of roasted meats, with all the trimmings			
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)			
Mains			
Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce			17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries			18.95
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce			19.50
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)			
Add grilled chicken thigh			4.00
Sides			
Cauliflower cheese, thyme crumb (v)	5.95	Roast potatoes, aioli, crispy onions (v)	5.50
Thick-cut pub chips or skin-on fries (v)	5.25	Baby gem salad, buttermilk ranch (v)	4.95
Truffle fries, English Pecorino, aioli, chives (v)	5.95	Seasonal green vegetables, garlic butter (v)	5.75

### **Puddings and Cheese**

Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	
Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	8.50
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	8.75
West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	12.95
Nearly Full?	
The 'After Eight' Ice Cream (v)	6.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v) 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 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.

#### **Tea and Coffee**

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Some of our favourites...

Espresso Martini Irish Coffee Cotswolds Spiced Hot Toddy

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



