

THE ADMIRAL CODRINGTON

Menu

Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

Snacks and Sharing

Battered sausage, curry sauce	4.50
Fried whitebait and calamari, pickled samphire, aioli	7.50
Veggie keema samosas, coriander chutney (v)	6.50
Smoked bacon and sage Scotch egg, spiced plum chutney	7.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

Starters and Lighter Dishes

Cornish pork rillettes, beer pickles, strong mustard, buttered toast	9.95
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

Burgers

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	18.95
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	18.50

Mains

Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce	17.95
Castlemead Farm chicken leg confit, heritage squash and butterbean cassoulet, pine nut and sage crumb	17.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	19.50
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	27.50
Walter Rose pork sausage and mash, winter greens, red onion gravy	16.50
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	16.95
Add grilled chicken thigh	4.00

Sides

Thick-cut pub chips or skin-on fries (v)	5.25	Baby gem salad, buttermilk ranch (v)	4.95
Butcombe beer-battered onion rings (v)	4.95	Truffle fries, English Pecorino, aioli, chives (v)	5.95
Seasonal green vegetables, garlic butter (v)	5.75	Garlic buttered ciabatta / with cheese (v)	4.95/6.95

Puddings and Cheese

Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	9.50
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
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95

Nearly Full?

The 'After Eight' Ice Cream (v)	6.50
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	6.25

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 & 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



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 about our gluten-free 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 allergen and calorie information.

