

mothering sunday

two course 35 three course 41

aperitifs

the brown cow bloody mary	13
ciroc vodka, house spiced tomato juice	
bloody maria	13
patrón tequila gold, house spiced tomato juice	

aperitifs

butecombe blitz	13
lemon bramble spritz	12
gin fizz	13

snacks & small plates

scotch egg of the day

heritage beetroot and roasted pear whipped feta, pickled celery, candied walnuts (v) (veo)

bacon and cheddar fritters smoked bacon and cheddar croquettes, chipotle chilli jam

gilda pintxos gordal olive, anchovy, guindilla (3)

crayfish and prawn arancini saffron aioli, pecorino

salt and five pepper calamari roast garlic mayo, lime

burnt onion hummus chilli and pine nut oil, grilled flatbread (ve)

grilled sourdough whipped brown butter, smoked sea salt (v)

the great british roast

all served with roast potatoes, yorkshire pudding, seasonal vegetables, and red wine gravy

rump of grass fed beef (served medium-rare), horseradish sauce

west country pork belly, 'porchetta' with fennel and herbs, sausage stuffing, apple sauce

somerset chicken half proper bread sauce

butternut squash and beetroot wellington roast shallot, mushroom gravy (v) (veo)

mains

roasted cauliflower steak vadouvan curry butter, chickpea puree, pickled carrots, buckwheat (ve)

brixham market fish of the day please ask for details

jerusalem artichoke risotto chestnut and winter herb gremolata (v) (veo)

butecombe burger smoked bacon relish, monterey jack, dijon mayo, pickles, skin-on fries

butecombe gold beer-battered fish and chips tartare sauce, minted peas or curry sauce

see our blackboard for prime cuts and daily specials

sides

skin-on fries or pub chips (ve)	5.8	roast potatoes aioli, crispy onions (v)	6
cauliflower cheese, pecorino, aioli, chives (v)	6.5	shredded kale apple and walnut salad (ve)	4.9
seasonal green vegetables, garlic butter (v)	6		



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puddings & cheese

burnt basque cheesecake winter berry compote (ve)

triple chocolate brownie salted caramel, chocolate ice cream, almond wafers (v)

coconut rice pudding and roasted pineapple pistachio, butcombe golden spiced rum caramel (ve)

brown cow tiramisu perfect for sharing! (v)

nearly full?

the 'after eight' ice cream white chocolate and mint 6.5

two scoops of granny gothards ice creams and sorbets (v) (veo) 5

three little Biscoff filled doughnuts (ve) 4.8

affogato vanilla ice cream, illy espresso, little biscuits (v) 6



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.

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) veggie friendly, (ve) vegan friendly, (veo) vegan option available – 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 total absence of allergens in our dishes. our fish dishes may contain small bones, please take care.

scan the qr code for detailed allergen and calorie information.

