

THE FULHAM ARMS

PUB & DINING

Sunday

Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

Pub Snacks

Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.95
Symlicity tomato 'nduja' croquettes, whipped feta, chives (ve)	6.75
Stornoway black pudding Scotch egg, apple and tamarind ketchup	7.95
Beer-battered anchovies, curry mayonnaise, burnt lime	6.95

Starters

Smoked ham hock and parsley terrine, spiced pear chutney, pickled quail's egg, sourdough toast	9.75
Crown Prince squash carpaccio, smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)	9.50
Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	8.50
Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, rye toast	9.50

The Great British Sunday Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	21.95
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	19.50
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.95
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	16.95

Mains

Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	14.50/19.50
Brixham Market fish of the day - please ask for details MP	

Sides

Cauliflower cheese, thyme crumb (v)	5.50	Roast potatoes, aioli, crispy onions (v)	4.95
Thick-cut pub chips or skin-on fries (v)	4.95	English garden salad, radish and herbs (ve)	4.95

Pudding

Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo)	8.25
Gingerbread spiced crème brulee, candied oats, brown sugar shortbread (v)	7.50
Clementine syllabub, boozy custard cream, treacle sponge, toasted almonds (v)	8.50



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.



Cheese

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

Nearly Full?

Three little Biscoff filled doughnuts (ve) 3.95
Perfect with a coffee!

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo) 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) 5.50

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

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 tea; Canton red berry and hibiscus, fresh mint

Iced coffee; illy espresso, milk, maple syrup

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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