

THE
FULHAM ARMS
PUB & DINING

Lunch

Aperitifs

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

Snacks and Sharing

Lamb merguez Scotch egg, harissa ketchup	8.75
Wild mushroom arancini, truffle aioli, English Pecorino (v)	7.75
Fried whitebait and calamari, pickled samphire, aioli	7.75
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.95

Starters and Lighter Dishes

Duck liver pâté, spiced plum chutney, pickled carrots, toast	10.95
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	9.25
Vintage Cheddar and swede souffle, endive and apple salad (v)	9.25
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	8.25
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	20.50

Brunch (served until 3pm)

Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	11.25
Shakshuka: two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v)	14.00
Ultimate brekky bap, double sausage patty, American cheese, maple and bacon relish, hash brown, sunny egg	13.00
Wild mushrooms on sourdough toast, truffled ricotta, fried St Ewe egg, Old Winchester (v)	12.25
Chopped salad, avocado, smoked bacon, tomato, gem lettuce, blue cheese, ranch dressing, crispy onions	14.25
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.95
Chicken Milanese flatbread, garlic and herb butter, streaky bacon, gem lettuce, aioli, Pecorino	14.95

Mains

Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte	22.50
Crown Prince squash risotto, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve)	16.95
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
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	28.50

Sides

Thick-cut pub chips or skin-on fries (v)	5.50	Baby gem salad, buttermilk ranch (v)	4.95
Butcombe beer-battered onion rings (v)	4.95	Roasted squash, chilli oil, sage, seeds (ve)	6.95
Truffle fries, English Pecorino, aioli, chives (v)	6.25	Seasonal green vegetables, garlic butter (v)	5.75

Puddings and Cheese

Caramel croissant pudding, apple brandy custard (v)	8.25
Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve)	8.95
Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)	8.95
Valrhona chocolate mousse cake, clementine syllabub, almond brittle (v)	8.95
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95

Nearly Full?

The 'After Eight' Ice Cream (v)	6.50
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.75
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.

