

# FATHER'S DAY

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## Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

## Snacks & Sharing

Padron peppers, Dorset sea salt (ve) **5.9**

Salt and five pepper calamari, roast garlic mayo, lime **9**

Burrata, red pepper tapenade, basil oil, herb salad and grilled focaccia **15.5**

Hobbs House breads and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) **9.5**

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## Two Course 32.9 / Three Course 39.9

## Starters

Soup of the season - please ask for details

Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad

Broad bean and mint arancino, smashed peas, whipped goats' cheese (v)

Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad

## The Great British Roast

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

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

Somerset chicken half, proper bread sauce

Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

## Mains

Brixham Market fish of the day - please ask for details

Tarragon gnocchi, English asparagus, whipped ricotta, king oyster mushroom, truffle emulsion (v)

Cheeseburger - Butcombe Original onions, Tewkesbury relish, smoked Cheddar, dill pickles, skin-on fries

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

## Sides

Cauliflower cheese, thyme crumb (v) **6**

Caesar salad, Pecorino, anchovy dressing **6**

Thick-cut pub chips or skin-on fries (v) **5.5**

Roast potatoes, aioli, crispy onions (v) **5.5**

Sprouting broccoli, chilli oil, almonds (ve) **5.9**

Seasonal green vegetables, garlic butter (v) **5.8**

## Puddings & Cheese

Dark chocolate and pecan brownie, banana praline, salted honey ice cream (v) (veo)

Iced citrus parfait, raspberries, sorbet, maple granola (ve)

Apple frangipane tart, salted caramel, clotted cream ice cream (v)

Buttermilk pudding, Wye Valley rhubarb, ginger oat crumble

British artisan cheese, caramelised onion chutney, cornichons, crackers (v)

## Nearly Full?

Three little Biscoff filled doughnuts (ve) 4.8

*Perfect with a coffee!*

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 6.3

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.9

*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

We have a full range of hot drinks - 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

Old Fashioned

*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](https://butcombe.com/suppliers-producers)



**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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for 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 allergy and calorie information.