

THE
FULHAM ARMS
PUB & DINING

MOTHERING SUNDAY

Aperitifs

Chase Rhubarb G & T / Bloody Mary / Prosecco

Snacks & Sharing

Grilled sourdough, whipped brown butter, smoked sea salt (v) **5.2**

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

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

Wild mushroom arancini, truffle aioli, Pecorino (v) (veo) **7.8**

Scotch egg of the week **8.9**

Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) **21.5**

Two Course 35 / Three Course 41

Starters

Duck liver mousse, spiced plum chutney, pickled carrots, brioche toast

Soup of the season - please ask for details

Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, toast

Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)

Pub Classics

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

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips

Butcombe burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

Mains

Cornbury Estate venison haunch, butter-roasted celeriac, parsley mash, soused pear, red wine sauce

Creedy Carver duck leg confit, potato dauphinoise, spiced red cabbage, red wine gravy

Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)

Brixham market fish of the day - please ask for details

Cameron Naughton's pork belly, kale, black pudding mash, mustard and cider cream sauce

Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)

Add breaded chicken breast 4

Steaks

170g Flat-iron steak, Diane sauce, truffle and parmesan fries, rocket salad **22.5**

225g Rump steak, garlic butter, pub chips, mushroom, watercress salad, peppercorn or béarnaise sauce **26.5**

Feeling indulgent?

Treat yourself to a side of our famous mac n' cheese

Sides

Thick-cut chips or skin-on fries (ve)

Butcombe beer-battered onion rings (v)

Three cheese mac n' cheese, thyme crumb (v)

Truffle fries, Pecorino, aioli, chives (v)

Bacon and avocado salad, blue cheese dressing

Seasonal greens, garlic butter (v)

Puddings & Cheese

Sticky date pudding, toffee sauce, clotted cream ice cream (v) **8.7**

Triple chocolate brownie, salted caramel, chocolate ice cream, almond wafers (v) **9.2**

Molasses roasted pears, vanilla cream cheese, frozen raspberries, candied pecans (ve) **8.8**

British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **14**



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

After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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

Nearly Full?

'Cookies & Cream' - chocolate chip cookies, baked daily, with chantilly cream (v)	3.50
Three little Biscoff filled doughnuts (ve)	4.80
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	5.00
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	6.00

Food For Thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



THE BURNT CHEF
PROJECT

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Coffee & Tea

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
Bourbon Old Fashioned
Classic Negroni

We have a range of dessert wines available - please ask for details

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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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -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.