

Aperitifs

Sazerac Rye Manhattan / Amaretto Sour / Elderflower Collins / Sapling Negroni

Snacks & Small Plates

Gordal olives	5.00
Hobbs House breads, Marmite butter (v)	5.00
Butcombe Gold ale and Westcombe Cheddar rarebit (v)	5.50
Stornoway black pudding sausage roll, HP sauce	7.50
'Nduja Scotch egg, preserved lemon mayonnaise	8.00
Whipped smoked cod's roe, radishes, potato crisps	10.00
Breaded Tunworth, Isle of Wight tomatoes, sherry dressing (v)	12.00
Country pate, pickles, beer-mustard, toast	12.00
Half pint of shell-on prawns, Marie Rose	14.00
British charcuterie: Suffolk salami, country pate, air-dried ham, house pickles, bread and butter	18.00

Pub Classics

Pea and watercress soup, poached egg, sourdough, Estate Dairy cultured butter (v)	10.00
Old English sausage pinwheel, bubble and squeak, Butcombe ale gravy	18.00
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	21.95
The Punchbowl burger, smoked Cheddar, bacon, bread and butter pickles, mustard aioli, fries	19.50
Beef shin and oyster pie, seasonal greens, proper gravy, your choice of mash or thick cut-chips	22.00
Symplicity shepherd's pie, smoked rapeseed oil mash, mushroom gravy, grilled sprouting broccoli (pb)	18.00
Poached corn-fed chicken and butterhead wedge salad, Barkham blue dressing, grapes, radish and herbs	19.00
Hereford x Aberdeen Angus onglet steak, gentleman's relish, Koffmann's skin-on fries, watercress	28.00

Sandwiches

Beer-battered cod cheek bun, preserved lemon mayo, vine tomato, English butterhead lettuce	15.00
Smoked Chalk Stream trout on rye, pickled fennel, horseradish sour cream, dill	15.00
Rare onglet steak on sourdough, caramelised onions, grain mustard butter, watercress	16.00

Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.50
English butterhead wedge salad (pb)	6.00
Peas and broad beans, garlic butter (v)	6.00
Sprouting broccoli, chilli and almonds (v)	6.50
Posh fries: truffle aioli, Parmesan, chives (v)	6.50



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, (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.



Puddings

Treacle tart, clotted cream, candied pecans (v)	9.00
Summer pudding, Cheddar Valley strawberries and sorbet, lavender crisp (pb)	9.00
Warm chocolate pudding, illy espresso ice cream, butterscotch	9.00

Cheese

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers	16.95
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Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
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Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	6.50
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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

Zazerac Rye Chocolate Old Fashioned

Sapling Negroni

Chateau Delmond Sauternes

Les Roche Gaudinieres Muscadet

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.

Port-to-plate in 24 hours

Kingfisher of Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood.

butcombe.com/suppliers-producers



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