

Aperitifs

Sazerac Rye Manhattan / Espresso Martini / White Lady / Sapling Negroni

Snacks & Small Plates

Marinated Gordal olives (ve)	5.25
Hobbs House breads, Marmite butter (v)	5.00
Butcombe Gold ale and Westcombe Cheddar rarebit (v)	5.50
Symplicity tomato 'nduja' croquettes, whipped feta, chives (ve)	6.75
'Nduja Scotch egg, preserved lemon mayonnaise	8.25
Half pint of shell-on prawns, Marie Rose	14.00
Whipped smoked cod's roe, radishes, potato crisps	10.00
Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	10.00
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	10.50/15.50
Country pate, pickles, beer-mustard, toast	12.00
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	18.00
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	20.00

Pub Classics

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	22.00
West End Farm pork tomahawk, grilled hispi cabbage, cider and grain mustard sauce, skin-on fries	32.00
Castlemead Farm chicken Kyiv, curried butter, heritage squash 'saag aloo', coriander, pumpkin pickle	22.00
Beef shin and oyster pie, seasonal greens, proper gravy, your choice of mash or thick cut-chips	22.00
Symplicity 'samosa' pie, filo crust, cumin, braised baby gem, peas and new potatoes (ve)	18.95
The Punchbowl burger, smoked Cheddar, bacon, bread and butter pickles, mustard aioli, fries	19.50
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
Sprouting broccoli, chilli and almonds (v)	6.50
Posh fries: truffle aioli, Parmesan, chives (v)	6.50
Roasted new season potatoes, salsa verde (ve)	5.75

Puddings

Treacle tart, clotted cream, candied pecans (v)	9.00
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	9.95
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	9.50

Cheese

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads <i>Try a glass of Cockburn's port to go with your cheese</i>	16.95
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Nearly Full?

Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	6.50

Add a shot of Cotswolds 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



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 allergen calorie information.

