

Sunday

Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

While you wait

Marinated Gordal olives (ve) **5.25**

Hobbs House breads, Marmite butter (v) **5.00**

Whipped smoked cod's roe, radishes, potato crisps **10.00**

'Nduja Scotch egg, preserved lemon mayonnaise **8.25**

two course 35.95 / three course 42.95

Starters

Country pate, pickles, beer-mustard, toast

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

Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts

Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)

The Great British Roast

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

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage roll, bread sauce

Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Daily fish, sea vegetables, brown shrimp and herb butter sauce

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

Symplicity 'samosa' pie, filo crust, cumin, braised baby gem, peas and new potatoes (ve)

The Punchbowl burger, smoked Cheddar, bacon, bread and butter pickles, mustard aioli, fries

Sides

Cauliflower cheese, thyme crumb (v) **6.25**

Roast potatoes, aioli, crispy onions (v) **5.75**

Sprouting broccoli, chilli and almonds (v) **6.50**

Koffmann's thick-cut chips or skin-on fries (v) **5.50**

Puddings

Treacle tart, clotted cream, candied pecans (v)

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

Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)

Cheese (£6 supp)

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads

Try a glass of Cockburn's port to go with your cheese

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

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Bourbon Old Fashioned

Classic Negroni

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.

Our Suppliers and Producers

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 & Son 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 allergy and calorie information.

