



SUNDAY

Today's Oysters

Bloody Mary or Mignonette 3 for 14 / 6 for 26

Starters

South Coast Scallops,
Anchovy Butter, Samphire 18

Cornbury Estate Venison,
Beauvale Blue Butter, Artichoke 17

Rosary Goats Cheese, Heritage Beetroot,
Walnut, Endive (v) 14

Chicken Liver Mousse, Quince, Brioche 12

Parsnip Soup, Vadouvan Curry, Pear (ve) 14

Mains

Crown Prince Pumpkin, Beauvale Blue, Pear, Buckwheat, Kale Pesto (v) (veo) 22

Cornish Mussels and Clams, Butcombe Original, Smoked Bacon, Sourdough 34

Wiltshire Pheasant Caesar, Anchovy, Parmesan, Chicken Skin Pangrattato 24

Market Catch – Please Ask for Details MP

Butcombe Beer-Battered Fish and Chips 25

Roasts

Served with beef dripping roasties, seasonal vegetables, red wine gravy and Yorkshire pudding

Dry Aged Sirloin of Beef, Horseradish 32

Pork Belly 'Porchetta', Burnt Apple 26

Creedy Carver Chicken, Bread Sauce 25

Celeriac, Mushroom and Confit Onion Pithivier, Mushroom Gravy (v) (veo) 20

Sides

Heritage Squash, Crème
Fraîche, Smoked Chilli (v) 8

Seasonal Greens (v) 6

Koffmann's Chips or Fries (v) 6

Winter Green Salad, Kale Pesto (ve) 6

Sprouts, Smoked Bacon, Chestnuts 6

Cauliflower Cheese, Thyme Crumb (v) 6

Bone Marrow Yorkshire Pudding,
Herb Crumb 10

Pigs in Duvets 9

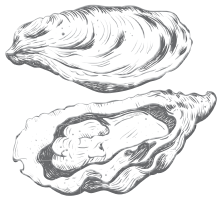


OUR SUPPLIERS



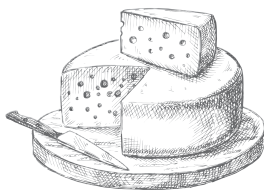
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from UK farms. We are particularly proud of our Aberdeen Angus x Hereford beef from Tim Johnson's farm in Wiltshire and we have chosen to hero this on our menu and specials board.



We source all our seafood sustainably from the Direct Seafoods depot in London from the Devon coast, and from award-winning fishmonger Rob Wing, based in St Mawes, Cornwall.

Our fruit and vegetables come to us from British growers in the south west – our Butcombe heartland – and through New Covent Garden Market.



Our long-standing relationships with the finest producers are featured throughout our menus; Granny Gothards' award-winning ice creams and sorbets from Devon, Harvey & Brockless fine foods from London, and Symplicity Foods, who make one of the best plant-based products on the market.