

# L U N C H

## Today's Oysters

Bloody Mary or Mignonette 3 for 14 / 6 for 26

### Starters

Seared Scallops, Cauliflower Purée,  
Curry Butter 20

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

Chicken Liver Mousse, Quince, Brioche 12  
French Onion Soup (v) 12

Bavette Steak and Eggs, Scorched Pepper  
Chimichurri, Skin-On Fries 24

### Light Lunch

Turkish Eggs, Garlic Yoghurt, Smoked Chilli  
Butter, Herb Salad, Flatbread (v) 12

Eggs Royale, Smoked Trout,  
Dill and Trout Roe Hollandaise 17

Avocado Toast, Poached Eggs, Marinated Feta,  
Pickled Shallots, Seeds (v) 15

Add Streaky Bacon 2.5

Add Smoked Trout 5

### Mains

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

Mushroom Tortelloni, Tomato and Porcini Sauce, Somerset Pecorino (v) 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

### Pies



Ox Cheek and  
Bone Marrow 28

Fish Pie,  
St Ewe Eggs, Peas 24

To Share: Corn-Fed Chicken  
and Mushroom 22/45

### Sides

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

Seasonal Greens (v) 6

Koffmann's Chips  
or Fries (v) 6

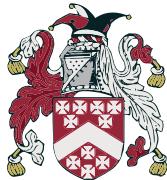
Winter Green Salad,  
Kale Pesto (ve) 6

Beetroot, Pear,  
Walnut (ve) 6

Buttered Mash Potato (v) 6

Truffle Mac 'n' Cheese,  
Thyme Crumb 7

Sprouting Broccoli, Chilli  
Oil, Almonds (ve) 6



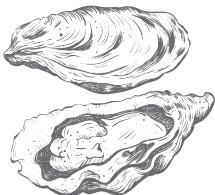
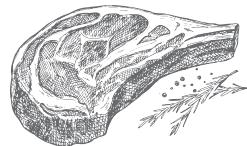
## OUR SUPPLIERS



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.

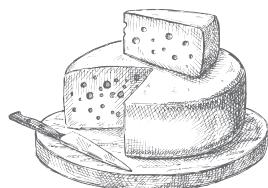
All our meat is high welfare and sourced from UK farms.

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.