



MOTHERING SUNDAY

Two Course 49 | Three Course 62

Today's Oysters

Bloody Mary or Mignonette 3 for 14 / 6 for 26

Starters

Seared Scallops, Cauliflower Purée, Curry Butter

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

Chicken Liver Mousse, Quince, Brioche

French Onion Soup (v)

Mains

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

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

Wiltshire Pheasant Caesar, Anchovy, Parmesan, Chicken Skin Pangrattato

Market Catch – Please Ask for Details

Butcombe Beer-Battered Fish and Chips

Roasts

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

Dry Aged Sirloin of Beef, Horseradish

Pork Belly 'Porchetta', Burnt Apple

Creedy Carver Chicken, Bread Sauce

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

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

Sprouting Broccoli,
Chilli Oil, Almonds (ve) 6

Cauliflower Cheese, Thyme Crumb (v) 6

Bone Marrow Yorkshire Pudding,
Herb Crumb 10

Pigs in Duvets 9



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Puddings

Dark Chocolate Delice (v)

Rice Pudding Brûlée, Quince (ve)

Tiramachoux Bun (v)

Seasonal Fruit Bakewell (v)

British Artisan Cheese

Nearly Full?

Handmade Chocolate Truffles (v) 6

Lovingly Baked to Order

The 'After Eight' Ice Cream (v) 7

Affogato (v) 6

Alvear Pedro Ximenez Solera 100ml 8.25

*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.