

# M O T H E R I N G   S U N D A Y

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

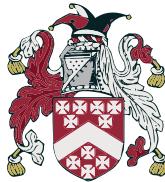
## Roasts

*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	Sprouting Broccoli,
Fraîche, Smoked Chilli (v) 8	Chilli Oil, Almonds (ve) 6
Seasonal Greens (v) 6	Cauliflower Cheese, Thyme Crumb (v) 6
Koffmann's Chips or Fries (v) 6	Bone Marrow Yorkshire Pudding, Herb Crumb 10
Winter Green Salad, Kale Pesto (ve) 6	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.