



# SUNDAY

## Today's Oysters

---

Maldon Oysters – Mignonette – 3 for 15 / 6 for 28  
Tempura Oysters, Champagne Sabayon, Trout Roe – 3 for 18 / 6 for 35  
Maldon Oysters – Doghouse Chilli Bacon Vodka – 3 for 18 / 6 for 35

## Starters

---

Seared Scallops, Cauliflower Purée, Curry Butter 19  
English Asparagus, Crispy St Ewe Egg, Burnt Butter Hollandaise, Pangrattato (v) 15  
Duck Liver Mousse, Pickles, Toast 13  
Roasted Tomato and Fennel Soup, Wild Garlic Cheese Straws (v) (veo) 10

## Mains

---

Butcombe Beer-Battered Fish and Chips 25  
Aubergine Schnitzel, Spiced Pepper Ragu (ve) 20  
Brixham Market Fish of the Day – Please Ask for Details 30  
Creedy Carver Chicken Caesar, Bacon, St Ewe Egg, Parmesan, Anchovies 24

## Roasts

---

*Served with beef dripping roasties, seasonal vegetables, red wine gravy and Yorkshire pudding*  
Dry Aged Sirloin of Beef, Horseradish 33  
Pork Belly 'Porchetta', Burnt Apple 27  
Creedy Carver Chicken, Bread Sauce 26  
Celeriac, Mushroom and Confit Onion Pithivier, Mushroom Gravy (v) (veo) 20

## Sides

---

Pub Chips or Fries (v) 6.5	Caesar Salad, Pecorino, Anchovy Dressing 6.5
Sprouting Broccoli, Chilli Oil, Almonds (ve) 6.5	Bone Marrow Yorkie, Herb Crumbs 10
Buttered Mash Potato (v) 7	Cauliflower Cheese, Thyme Crumb (v) 6.5
Seasonal Greens, Garlic Butter (v) 6.5	

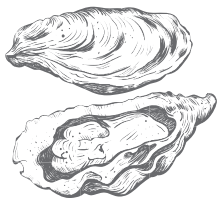


## OUR SUPPLIERS



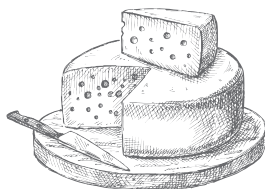
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask about gluten-free options.

Scan the QR code for allergen and nutritional information.

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you.

A discretionary service charge of 10% will be added to your bill and split between today's team.

