

# THE TROUT

At Tadpole Bridge

## Sunday Dinner

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### Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

### Pub Snacks & Sharing

Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Crown Prince Squash hummus, smoked chilli oil, pumpkin seed dukkah, grilled flatbread (ve)	5.95
'Nduja Scotch egg, preserved lemon mayonnaise	7.50
Brown crab and Butcombe Gold rarebit, pickled radish	6.50

### Mains

Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	10.95/17.95
Cornbury Estate venison bourguignon, smoked celeriac mash, honey-glazed carrot, parsley and shallot crumb	18.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	17.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	12.95/18.95

### Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Posh fries; truffle aioli, Parmesan, chives (v)	5.50
Butcombe beer-battered onion rings (v)	4.95	English garden salad, radish and herbs (ve)	4.95
Seasonal green vegetables, garlic butter (v)	4.95	Honey-roasted carrots, shallot crumb (v)	4.95

### Pudding

Valrhona chocolate mousse, caramelised pear, hazelnut, honeycomb (v)	7.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.25
Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo)	7.95
Gingerbread spiced crème brulee, candied oats, brown sugar shortbread (v)	6.95

### Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

**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.

**Coffee & Tea** - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal hot chocolates?

*Dairy-free milks available.*

**After Drinks** - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Bulleit Bourbon Old Fashioned

Sapling Negroni

*We have a range of dessert wines available*

*- please ask for details*

### **Our food ethos**

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

### **Sustainability**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

[butcombe.com/suppliers-producers](http://butcombe.com/suppliers-producers)



**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.

