

THE TROUT

At Tadpole Bridge

Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Deville whitebait, tartare sauce	5.50
Castlemead Farm chicken wings, Korean BBQ, sesame, spring onion	8.50
Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	16.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	21.95

Starters & Lighter Dishes

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	7.95
Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.95
Isle of Wight tomato bruschetta, vegan burrata, olive tapenade and basil (ve)	8.95
Vietnamese style prawn salad, rice noodles, roasted cashews, lime, ginger and chilli dressing	9.75/14.95

Flatbreads & Salads

English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	15.50
Symplicity 'keema' mince flatbread, sweet potato hummus, soft herbs, lemon dressing (ve)	10.95
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	8.75/13.95
Grilled chicken Caesar salad, streaky bacon, croutons, soft egg, English Pecorino, anchovies	15.50

Burgers & Buns

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.25
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.50
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, pickled fennel, watercress, skin-on fries	14.50

Mains

Castlemead Farm chicken Milanese, Old Winchester, rocket salad, aioli, caramelised lemon	18.95
West End Farm pork ribeye, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli	21.95
Seabass Niçoise, roasted baby potatoes and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing	19.95
Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	16.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	23.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Truffle fries, English Pecorino, aioli, chives (v)	5.50
Seasonal green vegetables, garlic butter (v)	5.25	Fregola, peas, broad beans and mint (ve)	5.50
Caesar salad, Pecorino, anchovy dressing	5.95	Garlic buttered ciabatta / with cheese (v)	4.95/6.95

Pudding

Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.50
Caramel roasted pineapple, coconut sorbet, passionfruit, lime, pistachio praline (ve)	8.25
Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)	9.25
Warm chocolate chip cookie, honeycomb ice cream, brownie bites and chocolate strawberries (to share) (v)	13.50

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
<i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	

Nearly Full?

Three little Biscoff filled doughnuts (ve)	3.95
<i>Perfect with a coffee!</i>	
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.75
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.75

Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

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

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

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

Some of our favourites:

Espresso Martini
Bourbon Old Fashioned
Classic 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



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 for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergen and calorie information.

