

THE ARCHANGEL

Aperitifs

Hugo's Gin Spritz / Strawberry Bellini / Kraken Cherry Sour

Snacks

Marinated Gordal olives (ve)	4.75
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
'Nduja Scotch egg, preserved lemon mayonnaise	7.50
Seafood arancini, saffron aioli, English Pecorino	6.50

Sharing

Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	15.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	21.50

Starters & Lighter Dishes

Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	7.50
Chalk Stream trout cured in Butcombe beer, green peas and shoots, wasabi, crispy noodles, nori	9.50
Lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.50
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	8.95/13.95

Flatbreads & Salads

Symplicity 'keema' mince flatbread, sweet potato hummus, soft herbs, lemon dressing (ve)	10.95
English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	14.95
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.50
Vietnamese style prawn salad, rice noodles, roasted cashews, lime, ginger and chilli dressing	8.95/14.50
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	8.50/13.50

Mains

Cameron Naughton's pork chop, Thatchers cider and honey glaze, fried egg and hash browns	23.95
Tandoori chicken thighs, blackened sweetcorn, onion bhaji, coconut and mango yoghurt	16.95
Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)	15.50
Seabass Niçoise, roasted baby potatoes and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing	19.50
Symplicity 'samosa' pie, filo crust, cumin, braised baby gem, peas and new potatoes (ve)	15.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	17.95
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	22.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Truffle fries, English Pecorino, chives (v)	5.25
English garden salad, radish and herbs (ve)	4.50	Roasted new season potatoes, salsa verde (ve)	4.50
Seasonal green vegetables, garlic butter (v)	4.75	Butcombe beer-battered onion rings (v)	4.50

pudding

Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	7.95
Rhubarb and custard blondie, Madagascan vanilla ice cream, ginger crumble (v)	7.95
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)	8.25
Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans (v)	7.95

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.50
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Nearly Full?

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

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

A few of our favourites:

Espresso Martini

Bulleit Bourbon Old Fashioned

Sapling Negroni

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

Plant-Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

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 us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for allergy and calorie information.

