



Lunch

Aperitifs

Mirabeau Spritz / Classic Negroni / Cygnet Bees Knee's

Pub Snacks & Sharing

Marinated Gordal olives (ve)	5.25
Rosemary and olive focaccia, cold-pressed roasted garlic, chilli oil (ve)	4.95
Chorizo Scotch egg, smoked tomato aioli	7.95
Seafood arancini, saffron aioli, English Pecorino	7.50
British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

Starters

Brown butter scallops, radish, peas and shoots, pancetta	15.25
Corned beef terrine, shoestring potatoes, cured egg yolk, apple and tamarind ketchup	10.50
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	8.50
Smoked burrata, Isle of Wight tomato bruschetta, broad bean and preserved lemon pesto (v)	11.50
Grilled halloumi, white bean hummus, sumac onions, red wine caramel (v)	8.25
Glazed pork belly, black garlic aioli, chilli, spring onion, basil and coriander salad	12.95

Sandwiches

Ploughman's sandwich: Wiltshire cured ham, Vintage Cheddar, lettuce, gherkins, apple cider chutney (v)	12.50
Symplicity 'keema' mince flatbread, sweet potato hummus, soft herbs, lemon dressing (ve)	12.25
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.95

Mains

Brixham Market fish of the day - please ask for details	MP
Green pea and watercress risotto, asparagus, sunflower seed pesto, vegan feta (ve)	17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Miso glazed aubergine, whipped tofu, baby spring onion, coriander dressing, peanut crumble (v) (veo)	16.50
Grilled chicken Caesar salad, streaky bacon, croutons, soft egg, English Pecorino, anchovies	16.25
8oz rump: 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	27.50
Sauces: Béarnaise / Peppercorn	2.95

Sides

Thick-cut pub chips or skin-on fries (v)	5.25	Truffle fries, English Pecorino, aioli, chives (v)	5.95
Seasonal green vegetables, garlic butter (v)	5.75	Caesar salad, Pecorino, anchovy dressing	5.95
Butcombe beer-battered onion rings (v)	4.95	English garden salad, radish and herbs (ve)	4.95

pudding

Iced citrus parfait, raspberries, sorbet, maple granola (ve)	8.95
Limoncello tiramisu, pistachio biscotti (v)	9.50
Rhubarb and custard blondie, Madagascar vanilla ice cream, ginger crumble (v)	9.50
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	9.50

Cheese

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads	16.95
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Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Three little Biscoff filled doughnuts (ve)	4.50
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Perfect with a coffee!

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
Affogato, Madagascar vanilla ice cream, illy espresso, little biscuit (v)	5.95

Add a shot of Cotswolds 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

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available.

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

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.

Our Suppliers and Producers

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 about our 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 allergen and calorie information.

