



Menu

Aperitifs

Hugo's Royal Spritz / Classic Negroni / Spiced Berry Kir Royale

For The Table

Marinated Gordal olives and samphire (v)	4.95
Rosemary and olive focaccia, bone marrow butter	3.95
Smoked mackerel pâté on toast, pickles, preserved lemon mayo	4.45
Chilgrove pheasant terrine, prune ketchup	4.45

Starters

Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	14.95
Heritage beetroot and whipped goat's curd, walnut, beetroot crumb, conference pear (v)	8.45
Classic prawn cocktail, bloody Marie Rose, samphire, gem, cucumber	10.95
Chilgrove pheasant croquettes, kohlrabi and apple remoulade, capers	7.95
Jerusalem artichoke soup, tarragon cream, smoked cheese twist (ve)	7.45
Creedy Carver duck liver parfait, quince, sourdough	9.95
Butcombe Gold and vintage Cheddar sharing fondue, pickles, crusty bread, chicory, Applewood twists (v)	17.95

Pub Classics

Chilgrove game pie, seasonal greens, proper gravy, your choice of mash or thick cut-chips	19.45
West Country calf's liver, maple bacon, mash, black cabbage, gravy, crisp shallot	18.95
Cornbury Estate venison sausages, Dijon mustard mash, black cabbage, caramelised onion and juniper jus	16.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	18.95
Snout to trotter: sausage roll, black pudding Scotch egg, confit belly bites, glazed ribeye, dips, chips and pickles	29.95

Mains

Cameron Naughton porchetta, Jerusalem artichoke purée, black cabbage, gremolata	16.95
Chalk Stream trout, brandade fritters, caramelised cauliflower, samphire, caper butter	19.95
Tarragon gnocchi, whipped cream cheese, oyster mushrooms, truffle dressing (ve)	16.45
Fowey mussels, Goan broth, samphire, chapati	19.95
Castlemead Farm chicken kiev, creamed leeks and black cabbage, hasselback potatoes	19.45

Steaks

10oz sirloin	34.95
8oz flat-iron, served medium-rare	23.95

Sides

Thick-cut pub chips or skin-on fries (v)	5.00	Hasselback potatoes, confit garlic (ve)	4.95
Pear and blue cheese Waldorf (v)	4.95	Shell on prawns, garlic and chilli butter	7.45
Seasonal green vegetables, garlic butter (v)	5.50	Butcombe beer-battered onion rings (v)	4.95
Truffle fries, English Pecorino, aioli, chives (v)	6.00		

pudding

Blackberry and apple Bakewell tart, cinnamon Chantilly	6.95
Chocolate caramel croissant pudding, biscotti crumb, Baileys ice cream (v)	7.45
Coconut rice pudding brulée, spiced fig compote (ve)	6.45
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	6.95
Quickes Cheddar, Dorset blue, quince, pickles, crackers (v)	10.95

Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.50
The 'After Eight' Ice Cream (v)	5.95
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
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>	5.95

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
Irish Coffee
Cotswolds Spiced Hot Toddy

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 allergy and calorie information.

