

# KING JOHN<sup>INN</sup>

## Supper

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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
Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve)	5.95
'Nduja Scotch egg, preserved lemon mayonnaise	7.50
Brown crab and Butcombe Gold rarebit, pickled radish	6.50
British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter	17.95

### Starters

Salt beef brisket, capers, charred pickled onion, smoked mayonnaise	9.95
Crown Prince squash carpaccio, smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)	8.50
Jerusalem artichoke, leek and Lincolnshire Poacher soup, crème fraîche, sourdough, burnt shallot butter (v)	7.95
Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, rye toast	8.95

### Mains

West End Farm pork ribeye, smoked sausage cassoulet, black cabbage, harissa butter, burnt lemon	21.95
Castlemead Farm chicken saltimbocca, garlic-buttered polenta, wild mushrooms, Old Winchester, sage	19.95
Warm salad of wood pigeon, puy lentils, black pudding fritters, beetroot, watercress, pickled blackberries	15.95
Cornbury Estate venison faggots, swede mash, rainbow carrots, onion gravy	17.50
Pumpkin gnocchi, wild mushrooms, sage butter, Parmesan, vegetable crisps (v) (veo)	15.95
Cornish mussels, coconut, chilli and lemongrass sauce, grilled sourdough for mopping up	10.95/17.95
Ravioli of Symplicity 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve)	16.95
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
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	23.95
Add peppercorn sauce	2.50

### Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Posh fries; truffle aioli, Parmesan, chives (v)	5.50
Mash potato, burnt shallot butter (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

## 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
Coconut rice pudding brulee, roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)	7.95

## Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	12.95
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## 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.

