

KING JOHN^{INN}

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Roasted garlic and apricot Scotch egg, harissa ketchup	8.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.25
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	21.95

Starters & Lighter Dishes

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.75
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	7.95
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, English Pecorino	9.25
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	9.50/14.50

Burgers & Buns

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	18.25
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.50
Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries	17.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, pickled fennel, watercress, skin-on fries	14.50

Mains

Cameron Naughton's pork chop, Thatchers cider and honey glaze, fried egg and hash browns	23.95
Castlemead Farm chicken Milanese, Old Winchester, rocket salad, aioli, caramelised lemon	18.95
Chopped salad, halloumi, beetroot hummus and falafel, pink pickled onions, za'atar yoghurt (v) (veo)	14.95
English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	15.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95
Sweet pea and mint mezzaluna, vegan burrata, salsa verde, pangritata (ve)	16.50
Soz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	23.95
Sauces: Béarnaise / Peppercorn	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	Butcombe beer-battered onion rings (v)	4.95
Caesar salad, Pecorino, anchovy dressing	5.95	Garlic buttered ciabatta / with cheese (v)	4.95/6.95

Pudding

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	8.50
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	7.95

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
Perfect with a coffee!

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

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

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 allergy and calorie information.

