

# KING JOHN<sup>INN</sup>

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## Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

## Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.95
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.75
Roasted garlic and apricot Scotch egg, harissa ketchup	8.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.95

## Sharing

Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	17.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

## Starters & Lighter Dishes

King prawn and Brixham crab cocktail, Old Bay seasoning	15.95
Smoked ham hock and parsley terrine, spiced pear chutney, pickled quail's egg, sourdough toast	9.75
Twice-baked cave-aged Cheddar soufflé, caramelised apple chutney, green salad	8.75
Brown butter scallops, radish, peas and shoots, pancetta	15.25
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	8.50

## Mains

Ox cheek Wellington, parsley mash, maple-glazed carrot, red wine and shallot sauce	21.50
Fillet of stone bass, heritage tomatoes, butterbeans, Brixham crab and chilli butter, sherry vinaigrette, basil	24.50
Cameron Naughton's pork chop, Thatchers cider and honey glaze, fried egg and hash browns	25.50
Sweet pea and mint mezzaluna, vegan burrata, salsa verde, pangritata (ve)	16.75
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	19.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	18.95
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	18.50
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.50
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	Roasted new season potatoes, salsa verde (ve)	5.25
English garden salad, radish and herbs (ve)	4.95	Butcombe beer-battered onion rings (v)	4.95

## pudding

Cheddar Strawberry and lemongrass jelly, lemon and lavender scone, clotted cream ice cream	9.50
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	9.50
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	8.95
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	8.75

## Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
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*Served with caramelised onion and apple chutney, cornichons, crackers (v)*

## 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; vanilla ice cream, illy espresso, little biscuits (v)	6.25

*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](https://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.

