

KING JOHN INN



SUNDAY

Aperitifs

Hugo's Royal Spritz / Ketel One Bloody Mary / Spiced Berry Kir Royale

Snacks and Sharing

Pheasant, cranberry and juniper sausage roll, prune ketchup	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.95
Wild mushroom arancini, truffle aioli, English Pecorino (v)	7.50
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	19.95

Starters

Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps	8.95
King prawn and Brixham crab cocktail, Old Bay seasoning	18.95
Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing	9.25
Vintage Cheddar and swede souffle, endive and apple salad (v)	8.95
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	9.25

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	24.95
Belly of West End Farm pork, baked apple sauce	22.95
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	19.95
Trio of roasted meats, with all the trimmings	24.95
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	17.95

Mains

Brixham fishcakes, cider-braised leeks, poached St Ewe egg, Café de Paris butter sauce	17.95
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	16.95
Add grilled chicken thigh	4.00

Sides

Cauliflower cheese, thyme crumb (v)	5.95	Roast potatoes, aioli, crispy onions (v)	5.50
Thick-cut pub chips or skin-on fries (v)	5.25	Seasonal green vegetables, garlic butter (v)	5.75
English garden salad, radish and herbs (ve)	4.95	Truffle fries, English Pecorino, aioli, chives (v)	5.95

Puddings and Cheese

Roasted plums, lemon and stem ginger cheesecake, buckwheat crunch (ve)	8.95
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	8.75
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	9.50
Valrhona chocolate and illy espresso brownie, Baileys ice cream, cherry sauce, maple granola (v)	8.50
West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	12.95

Nearly Full?

The 'After Eight' Ice Cream (v)	6.50
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	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>	6.25

Food For thought: £1 from every sale of this dish will be donated to *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.

Tea & Coffee

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
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.

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 a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

