

KING JOHN INN

MOTHERING SUNDAY

Aperitifs

Chase Rhubarb G & T / Bloody Mary / Prosecco

Snacks & Sharing

Hobbs House sourdough, marinated olives, cold-pressed rapeseed oil and sherry vinegar (ve) **9.2**

Venison Bolognese croquettes, celeriac puree, red onion & sloe gin marmalade **9.2**

Loaded hummus, crispy chickpeas, fried sprouts, smoked chilli oil, za'atar flatbread (ve) **8.2**

British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia **23.5**

Two Course 35 / Three Course 41

Starters

Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, toast

Cornish pork rillettes, apple remoulade, beer-pickled shallots, toast

Heritage beetroot and roasted pear, whipped feta, pickled celery, candied walnuts (v) (veo)

Soup of the season - please ask for details

The Great British Roast

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

Somerset chicken supreme, sausage and onion stuffing, proper bread sauce

Cider-roasted belly of high welfare pork, fennel crackling, baked apple sauce

Rump of grass fed beef (served medium-rare), horseradish sauce

Trio of roasted meats, with all the trimmings

Butternut squash and beetroot Wellington, roast shallot, mushroom gravy (v) (veo)

Mains

Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)

Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander

Brewery burger, Butcombe beer-braised onions, Tewkesbury mustard, Red Leicester, pickles, skin-on fries

Add streaky bacon 2.5

Sides

Thick-cut chips or skin-on fries (ve) **5.8**

Roast potatoes, aioli, crispy onions (v) **6**

Caesar salad, Pecorino, anchovy dressing **6.4**

Seasonal greens, garlic butter (v) **6**

Cauliflower cheese, thyme crumb (v) **6.5**

Butcombe beer-battered onion rings (v) **5.3**

Puddings & Cheese

Caramel croissant pudding, apple brandy custard (v)

Dark chocolate mousse, caramelised pear, hazelnut, honeycomb (v)

Seasonal fruit, apple, almond and oat crumble, vanilla custard or ice cream (v) (veo)

British artisan cheese, quince jelly, pickled walnut, crackers (v)

Nearly Full?

Three little Biscoff filled doughnuts (ve) 4.8

The 'After Eight' ice cream, white chocolate and mint (v) 6

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 5

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 6

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

We have a full range of hot drinks - please ask to see the full listing

After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -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.