## 🚵 TOP 50 GASTROPUBS



# Sunday

Aperitifs			
Hugo's Royale Spritz / Bloody Mary /	Spiced Berry	Kir Royale	
While You Wait			
Marinated Gordal olives (ve)			5.25
Sourdough focaccia, balsamic, sage oil (ve)			4.95
Maida Vale cheese arancino, lemon (v)			7.50
Starters			
Sourdough crumpet, potted shrimp and crayfish, Café de Paris butter			
Bromham beetroot, truffled goats curd, candied orange and pecans, sorrel (v)			8.50
Rare breed pork terrine, mushroom, pickled shallots, rye bread, whipped pork butter			9.95
BBQ carrot, puffed wheat granola, maple yoghurt, golden raisins (v) (veo)			8.95
The Great British Roast			
All served with roast potatoes, Yorkshire pudd	ing, seasonal v	egetables, and red wine gravy	
Stokes Marsh Farm rump of beef, slow-braised shin, horseradish sauce			24.95
Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce			
Castlemead Farm chicken, sage and onion sausage roll and bread sauce			
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)			
Mains			
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries			
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce			19.50
Truffle gnocchi, roast delica squash, pine nuts and sage (v)			17.95
Atlantic cod, smoked Fowey mussels, roasted langoustine and leek sauce			
Sides			
Roast potatoes, bacon relish, crispy onions	5.95	Yorkshire pudding, sticky beef shin, horseradish	5.95
Cheesy leeks, thyme crumb (v)	6.50	Koffmann's thick-cut chips or skin-on fries (v)	5.25
Crispy potatoes, aioli, Spenwood (v)	5.95	Garden salad, radish, herbs (ve)	4.95

#### **Puddings**

Rum baba, pineapple, coconut and kafir lime sorbet, mint (ve)			
Salted caramel tart, caramelised milk ice cream (v)	8.95		
Tiramisu (v)	9.95		
Wagon wheel, sour cherry, 59% Valrhona dark chocolate	8.95		
Oxford Blue, plum loaf, pickled walnut, honey (v)	8.95		
Nearly Full?			
Two scoops of homemade ice cream and sorbet, with little biscuits (please ask for flavours)	5.95		
Sweet treats and chocolates, handmade with love (v)			
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	5.95		
Add a shot of Cotswolds 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 is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through			

THE BURNT CHEF training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Tea and 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.

### Our Suppliers and Producers

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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

