

MOTHERING SUNDAY

Aperitifs

Mimosa / 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

Two Course 33.95 / Three Course 39.95

Starters

Sourdough crumpet, potted shrimp and crayfish, Café de Paris butter
Bromham beetroot, truffled goats curd, candied orange and pecans, sorrel (v)
Rare breed pork terrine, mushroom, pickled shallots, rye bread, whipped pork butter
BBQ carrot, puffed wheat granola, maple yoghurt, golden raisins (v) (veo)

The Great British Roast

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

Rump of grass-fed beef, slow-braised shin, horseradish sauce
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

Glazed celeriac, BBQ oyster mushroom, smoked potato and spinach, pickled walnut, blackberry (ve)

Atlantic cod, smoked Fowey mussels, brown crab and leek sauce

Sides

Roast potatoes, bacon relish, crispy onions 5.95

Cheesy leeks, thyme crumb (v) 6.50

Crispy potatoes, aioli, Spenwood (v) 5.95

Yorkshire pudding, sticky beef shin, horseradish 5.95 Koffmann's thick-cut chips or skin-on fries (v) 5.25 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)

Tiramisu (v)

Wagon wheel, sour cherry, 59% Valrhona dark chocolate

Oxford Blue, plum loaf, pickled walnut, honey (v)

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) 5.95

Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) 6.25

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 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

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.

 $\label{lem:allergen} \textbf{Allergen Info-(v)} \ \ \text{Vegetarian, (ve)} \ \ \text{Vegan, (veo)} \ \ \text{Vegan option available on request.} \ \ \text{Ask for glutenfree options.}$

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens

