

FATHER'S DAY

Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

While You Wait

Marinated Gordal olives (ve) 5.5

Sourdough focaccia, pomegranate molasses, olive oil (ve) 4.95

Anchovies, burnt tomato, caper and chilli dressing, focaccia 6.5

Two Course 32.9 / Three Course 39.9

Starters

Sourdough crumpet, potted shrimp and crayfish, Café de Paris butter
Charred new season asparagus, spinach hummus, pistachio pesto, dukka (ve)
Creedy Carver chicken liver parfait, grape chutney, sourdough
Harrisa monkfish tail, tomato and pickled chilli salad, preserved lemon yoghurt
BBQ sweetcorn risotto, pickled mushroom, ewes curd, walnut (v)

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
Somerset chicken supreme, sausage and onion stuffing, proper bread sauce
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (veo)

Mains

Atlantic coley, butterbeans, pickled fennel, lemon, dill aioli, lovage oil

Caramelised cauliflower and almond curry, coriander chutney, raisin, crispy chickpeas (ve)

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

Cheeseburger - Butcombe Original onions, Tewkesbury relish, smoked Cheddar, dill pickles, skin-on fries

Sides

Roast potatoes, bacon relish, crispy onions 5.9

Cheesy leeks, thyme crumb (v) 6.5

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)

Wye Valley rhubarb choux, stem ginger ice cream, pistachio (v)

Tiramisu (v)

Lemon and raspberry tart, mint, crème fraîche

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 Old Fashioned

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.

but combe. 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.