



Pub Snacks & Nibbles

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| Ox cheek nuggets, horseradish crème fraiche | 6.95 | Pigs in blankets, mulled wine cranberry sauce | 5.50 |
| Westcombe Cheddar and Butcombe ale rarebit (v) | 4.50 | Salt and pepper calamari, green herb aioli, lemon | 7.50 |

Pub Snacks Board - share all four 19.95

Starters

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| Bromham beetroot tarte tatin, apple, pickled and candied walnut salad, soya herby dressing (ve) | 6.95 |
| Cotswold Gin and beetroot-cured Chalk Stream trout, fennel salad, baby beets, horseradish remoulade | 6.95 |
| Jerusalem artichoke soup, artichoke crisps, herb oil, grilled sourdough, Netherend Farm butter (v) | 5.95 |
| Potted Creedy Carver duck rilette, roasted spiced plum chutney, pickled shallots, duck skin crackling | 8.25 |

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.50
Add pigs in blankets 3.95

Flatbread Pizza

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| Our pizzas are topped with passata sauce, mozzarella and Cheddar | |
| Dorset charcuterie; air-dried pork loin, coppa, smoked mutton, air-dried beef, rocket | 11.95 |
| Buffalo mozzarella, basil pesto, sun-blushed tomato (v) | 10.50 |
| Roast winter squashes, pigs in blankets, crispy sage, spinach | 10.95 |
| Flat mushroom, red onion, rosemary, Parmesan, truffle (v) | 10.95 |

Mains

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| Butcombe Original beer-battered fish and chips, minted peas, tartare sauce | 14.50 |
| The Castle burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, chips | 13.50 |
| Add smoked streaky bacon | 1.50 |
| <i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i> | |
| Our festive turkey, ham hock and leek pie with mulled wine cranberry sauce, hasselback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy | 14.50 |
| Slow-braised ox cheek bourguignon, roast garlic mash, bacon, onions, parsley crumbed carrot, horseradish | 15.95 |
| Brixham fish stew, king prawns, tomatoes, white wine, garlic, saffron potatoes, aioli | 14.95 |
| Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, toasted pine nuts (ve) | 12.95 |
| Whole honey and mustard-roasted ham hock, pub chips, Clarence Court eggs, piccalilli | 14.95 |
| 28-day dry-aged 8oz bavette steak (served medium-rare), garlic butter, chips, vine tomato, flat mushroom, rocket | 17.95 |

Please take a look at our boards for daily market specials!

Sides

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| Pub chips (ve) | 3.75 | Creamed sprouts and smoked bacon | 3.50 |
| Three cheese mac n cheese, Parmesan crumb (v) | 3.95 | Butcombe beer-battered onion rings | 3.50 |
| Rocket, fennel, celery salad, lemon vinaigrette (v) | 3.50 | Roast squashes, seeds, crispy sage (ve) | 3.95 |

Allergen Info

(v) Veggie friendly **(ve)** Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Puddings

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| Triple chocolate brownie, honeycomb, espresso ice cream (v) | 5.95 |
| Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) | 5.95 |
| Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve) | 6.95 |
| Apple and blackberry crumble, vanilla ice cream (v) | for one 5.95 / for two to share 8.50 |
| Westcombe red Cheddar, apple and cider chutney, pickled walnuts, fennel, celery and rocket salad, crackers | 6.25 |
| Nearly full? Festive affogato; Baileys ice cream, espresso, Butcombe ale Christmas pudding truffles | 4.50 |

(50p from every sale of this dish will be donated to The Burnt Chef Project)



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.

Sparkling Wine

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| Veuve Clicquot Brut Rosé NV, France | Bottle 69.00 |
| Veuve Clicquot Yellow Label Brut NV, France | Bottle 59.00 125ml 11.00 |
| Coates & Seely Britagne Brut Reserve, England | Bottle 49.00 |
| Belstar Prosecco NV, Italy | Bottle 29.00 125ml 5.80 |

Rosé Wine

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| Conto Vecchio Pinot Grigio Blush, Italy | Bottle 19.00 250ml 7.10 175ml 5.15 |
| The Bulletin Zinfandel Rose, USA | Bottle 20.00 250ml 7.50 175ml 5.45 |
| Lafage Miraflores Roussillon Rosé, France | Bottle 26.00 |

White Wine

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| Mas Puech Picpoul de Pinet, France | Bottle 22.00 |
| La Maglia Rosa Pinot Grigio, Italy | Bottle 20.00 250ml 7.50 175ml 5.45 |
| Jean Defaix Chablis, France | Bottle 32.00 |
| Valdivieso Sauvignon Blanc, Chile | Bottle 22.00 250ml 8.25 175ml 6.00 |
| Charles Smith Kung Fu Girl Riesling, USA | Bottle 28.00 |
| The Paddock Chardonnay, Australia | Bottle 19.00 250ml 7.10 175ml 5.15 |
| Journey's End SV Chardonnay, South Africa | Bottle 30.00 |

Our favourite

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| Johnson Estate Sauvignon Blanc | Bottle 25.00 250ml 9.35 175ml 6.80 |
| Marlborough, New Zealand - passionfruit and grapefruit | |

Red Wine

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| Valdivieso Merlot, Chile | Bottle 21.00 250ml 7.85 175ml 5.70 |
| Castillo Clavijo Rioja Crianza, Spain | Bottle 23.00 250ml 8.60 175ml 6.25 |
| Ironstone Zinfandel, South Africa | Bottle 30.00 |
| St Jacques Organic Cotes du Rhone, France | Bottle 22.00 |
| The Paddock Shiraz, Australia | Bottle 19.00 250ml 7.10 175ml 5.15 |
| Spy Valley Pinot Noir, New Zealand | Bottle 30.00 |
| Journey's End SV Shiraz, South Africa | Bottle 36.00 |

Our favourite

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| Tilia Malbec Mendoza | Bottle 25.00 250ml 9.35 175ml 6.80 |
| Mendoza, Argentina - plum, blackberry and dark chocolate | |