

Lunch

Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

Pub Snacks & Sharing

Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.95
Symplicity tomato 'nduja' croquettes, whipped feta, chives (ve)	6.75
Stornoway black pudding Scotch egg, apple and tamarind ketchup	7.95
Beer-battered anchovies, curry mayonnaise, burnt lime	6.95
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	19.50

Starters

Smoked ham hock and parsley terrine, spiced pear chutney, pickled quail's egg, sourdough toast	9.75
Crown Prince squash carpaccio, smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)	9.50
Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	8.50
Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, rye toast	9.50
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	15.95

Sandwiches

Please ask about our daily specials too!

Wild mushrooms on sourdough toast, truffled ricotta, fried golden-yolk egg, gremolata, Old Winchester (v)	9.95
Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket	15.50

Mains

Grilled chicken Caesar salad, streaky bacon, croutons, soft egg, Parmesan, anchovies	14.95
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	11.50
Pumpkin gnocchi, wild mushrooms, sage butter, English Pecorino, vegetable crisps (v) (veo)	16.50
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	18.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	14.50/19.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.95	Posh fries; truffle aioli, Parmesan, chives (v)	5.95
Butcombe beer-battered onion rings (v)	4.95	English garden salad, radish and herbs (ve)	4.95
Heritage squash 'saag aloo' (v)	6.50	Grilled hispi, garlic butter, crispy onions (v)	6.50



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) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



pudding

Warm Valrhona chocolate pudding, clotted cream ice cream, butterscotch, hazelnut meringue (v)	8.50
Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo)	8.25
Gingerbread spiced crème brulee, candied oats, brown sugar shortbread (v)	7.50
Clementine syllabub, boozy custard cream, treacle sponge, toasted almonds (v)	8.50

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	12.95
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Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50

Food for thought; £1 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.

Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

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 with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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