



Sunday Menu

Pub Snacks & Starters

West End Farm pork sausage roll, mustard	4.00
Ham hock & Parmesan croquetas	7.00
Baby back ribs, Butcombe IPA BBQ sauce	7.00
Pigs in blankets, Yorkshire pudding, gravy	6.00
Hot buffalo chicken wings (gf)	5 for 5.00 10 for 10.00
Buffalo cauliflower nuggets (ve)	6.00
Marmite, beer and Cheddar cheese straws (v)	4.00
Stout cured smoked salmon & dill quiche	5.00

Sharing

Vegan nachos (ve, gf)	12.00
Roast squash, black beans & wild mushrooms topped tortilla chips, chipotle sauce, pink pickled onions, jalapenos, guacamole, soya yogurt	

Sharing Roasts

Piggy sharing roast	28.50
Slow roasted whole ham hock, pigs in blankets, pork crackling, Yorkshire pudding, roast potatoes, carrots, maple squash, seasonal greens, cauliflower cheese, mustard gravy, apple sauce	
Beef sharing roast	32.00
Sirloin of beef and slow cooked short rib of beef, Yorkshire pudding, roasted potatoes, carrots, maple squash, seasonal greens, cauliflower cheese, red wine gravy, horseradish sauce	

Mains

Roast sirloin of beef (served medium-rare), horseradish sauce, Yorkshire pudding and all the trimmings	16.00
Vegan roast ; roast beetroot, maple roasted squash, seasonal greens, vegan gravy (ve)	12.50
Jerusalem artichoke risotto , wild mushrooms, apple, pickled walnuts (v, gf)	13.50
Steak burger , Swiss & American cheese, streaky bacon, mustard, pickles, brioche bun, skin-on fries	14.00
Butcombe Original ale battered fish , chip shop chips, crushed peas, tartare sauce, lemon	14.00
Gammon steak 10oz two fried eggs, grilled pineapple (gf)	14.00

Sides

Seasonal greens, ham hock, mustard (gf)	3.50
Carrot slaw, chilli, lime, coriander dressing (ve, gf)	3.00
Roasted garlic & thyme mushrooms (ve, gf)	3.50
Garlic mash, bacon, blue cheese (gf)	4.00
Skin-on fries, secret seasoning (ve, gf)	4.00
Truffle & Parmesan fries (v, gf)	4.50
Maple roasted butternut squash (ve, gf)	4.00
Rocket & Parmesan salad (v, gf)	4.00

Puddings

Triple chocolate brownie , salted caramel ice cream, popcorn, chocolate sauce (v, gf)	6.50
Sticky date & toffee pudding toffee sauce, vanilla ice cream (v)	6.50
Yorkshire rhubarb crumble custard (v, gf)	for one 6.00 for two to share 8.00
Affogato; salt caramel ice cream Clifton coffee espresso, little biscuit (v)	4.00

Hot Drinks

Clifton coffee ‘Suspension’ blend, Bristol	Canton Teas, Bristol
Americano	English breakfast
Cappuccino	Earl Grey
Latte	Peppermint
Flat white	Jade tips green
Mocha	Lemongrass & ginger
Espresso	Wild rooibos
Hot chocolate	Red berry & hibiscus
Hot chocolate deluxe	Chamomile

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.

Our Suppliers & Friends

Ruby & White Butchers, Bristol - The South West's leading purveyor of bespoke meats.

Kingfisher, Brixham - Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Arthur David, Chew Valley - The West's best green grocer, delivering the freshest fruit and veg to our kitchens.

La Chasse - Fantastic local products and fine foods, including game and salami's, grown and reared across the South West.

Granny Gothards - Artisan, award winning & lovingly handmade ice creams & sorbets from organic milk in Taunton, Somerset.