



SEE TODAY'S BOARD FOR OUR DAILY SPECIALS

Snacks & Starters

Devilled whitebait, lemon aioli	5.50	Pork pie, British beer mustard	4.50
Hummus, dukkah, herb oil, grilled pitta (ve, gfo)	4.50	Kedgeriee mac 'n cheese fritters, curry mayo	6.00
Dorset Red rarebit, pulled ham hock, pickled onion	7.50	Soup of the day, crusty bread roll & butter (gfo)	6.00
Roasted cauliflower, harissa smashed butterbeans, tahini, preserved lemon salsa (ve, gf)			6.00

Perfect to Share

Fish Platter; Severn & Wye smoked salmon, shell on king prawns, devilled whitebait, smoked mackerel pate, lemon aioli, dill crème fraiche, capers, baby leaf salad, crusty roll, Netherend Farm butter (gfo)	18.75
Cottage ploughman's; Ashton Press Cider & honey glazed ham, hand raised pork pie, Westcombe Cheddar, Dorset Red cheese, real ale chutney, mixed pickles, baby leaf salad, crusty roll, Netherend Farm butter	11.00 / 16.00

Seafood

Butcombe Original beer-battered cod fillet, chunky chips, crushed peas, tartare sauce, lemon	13.50
<i>Pickled cucumber, onion & egg (v, gf) 1.50 Crusty bread roll & butter (v, gfo) 1.50 Our house curry sauce (gf, ve) 1.00</i>	
Brixham Bay mussels, coconut milk, kaffir lime & lemongrass sauce, ciabatta bread	12.50
Herb crusted fillet of hake, tomato & butterbean stew, spinach, lemon aioli, pickled fennel (gfo)	15.00
Fish Pie; selection of fish in white wine cream sauce, king prawn, cheddar mash, seasonal greens (gf)	14.00

Burgers

(Served in a brioche bun, with chunky chips, house slaw)

Butcombe beef burger, streaky bacon, smoked cheese, BBQ relish, mustard mayo, lettuce, tomato, onion, pickle	13.00
Portuguese chicken burger, grilled chorizo, chimichurri, smoked cheese, piri piri mayo, lettuce, tomato	13.50
Spinach & falafel burger, hummus, marinated feta, harissa yoghurt, lettuce, tomato, pink pickled onions (v)	12.50

Pub favourites

Ashton Press Cider & honey glazed ham, fried eggs, chunky chips, piccalilli (gfo)	11.75
Cumberland sausages, buttered mash, Butcombe Blackbeard braised onions, rich gravy	11.50
Grilled beef steak skewers & purple sprouting broccoli, squashed new potatoes, chimichurri & Dorset leaf salad	15.00
Black bean & sweet potato chilli, wholegrain rice, avocado, tomato salsa, super seeds, coriander, lime (ve,gf)	11.50
West Country mac 'n' cheese, Westcombe Cheddar, cider braised leeks, herb crumb, Dorset leaf salad (v)	11.00
Add pulled ham hock	2.00

Sides

Chunky chips/with cheese (gf)	3.75/4.50	Buttered new potatoes (gf)	3.75
Garlic ciabatta/with cheese	3.75/4.50	House slaw (gf)	2.50
Dorset leaves, tomato, cucumber salad (gf)	3.75	Beer battered onion rings	3.50
Seasonal buttered greens (gf)	3.50	Crusty bread roll & butter	1.50

Some of our dishes contain allergens – please ask a member of staff for more details
 (v) Not just for veggies, (ve) Vegan, (gf) Gluten free, (gfo) Gluten free option available

Puddings made with love

Sticky toffee pudding, salted caramel sauce, clotted cream ice cream, toffee popcorn	5.50
Wye Valley rhubarb & apple syllabub, pistachio & honeycomb (gf)	5.50
Dark chocolate & raspberry crème brulee with biscotti biscuits	5.50
Selection of ice cream, <i>ask a member of our team for today's choices</i>	1.50 per scoop

HOT DRINKS

Clifton coffee		Canton teas	
Americano	2.75	English breakfast	2.25
Latte	3.00	Decaf tea	2.25
Cappuccino	3.00	Earl grey	2.50
Mocha	3.50	Jade tips green	2.50
Espresso	1.50	Lemongrass and ginger	2.50
Double espresso	2.25	Red berry and hibiscus	2.50
Flat White	2.90	Wild rooibos	2.50
Macchiato	2.50	Peppermint	2.50
Dark hot chocolate	3.50	Chamomile	2.50
Dark hot chocolate deluxe `	4.00	Syrup shot	0.75

WHITE WINES

	Country	Bottle	175ml	250ml
Sauvignon Blanc, Casa Santiago	Chile	17.50	4.30	6.00
Pinot Grigio, Conviviale	Italy	18.50	4.55	6.35
Chenin Blanc, Franschoek Cellar	South Africa	19.50	4.80	6.65
Picpoul de Pinet, Duc du Morny `	France	21.00	5.15	7.15
Sauvignon Blanc, Wanderlust	New Zealand	22.00	5.45	7.50
Albarino, Bodegas La Val	Spain	25.00		
Petit Chablis, Domaine de la Mottel	France	29.00		

RED WINES

Merlot, Casa Santiago	Chile	17.50	4.30	6.00
Garnacha, Rame	Spain	17.50	4.30	6.00
Malbec, Kaleu	Argentina	18.50	4.55	6.35
Shiraz Mataro, Sixty Clicks	Australia	20.00	4.90	6.85
Rioja Crianza, Artesa	Spain	22.00	5.45	7.50
Pinot Noir, Santa Alba Reserva	Chile	23.00	5.70	7.85
Pinotage, Boschendal Sommelier	South Africa	25.00		
Cairanne, La Cote Sauvage, Cotes Du Rhone	France	29.00		

ROSÉ WINES

Grenache Rosé, Percheron	France	17.50	4.35	6.00
Cotes de Provence Rosé, Domaine Vielle Tour	France	25.00		

SPARKLING & CHAMPAGNE

			20cl	
Da Luca Prosecco	Italy		6.50	
Fontessa Prosecco	Italy	22.50		
Sparkling Rose, Ponte Aurora	Italy	22.50		
Bouché Père et Fils Cuvée Réservee Brut	France	37.50		

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