

SEE TODAY'S BOARD
FOR OUR DAILY SPECIALS

EVERYTHING IS AVAILABLE
TO TAKE-AWAY



PUB SNACKS & STARTERS

Crispy squid, chilli & soy dip, lemon	7.50	Soup of the day, served with a bread roll (gfo)	6.00
Pork belly bites, apple sauce	6.00	Halloumi fries, harrissa mayo, za'atar (v)	6.50
Smoked haddock & spinach tart	7.50	Duck liver pate, ciabatta, red onion marmalade	7.00

PLATTERS PERFECT FOR SHARING

Christmas Ploughmans, honey roast ham, turkey & brie sausage roll, Wookey Hole cheddar, crusty roll, Netherend farm butter, pickled egg, onion & gherkin, chutney, Dorset mixed leaves (gfo)	12.50
Whole Camembert baked in bread loaf with rosemary & garlic, Butcombe Gold red onion marmalade (v)	12.00

BUTCOMBE ORIGINAL BEER BATTERED FISH & CHIPS

AVAILABLE TO TAKE AWAY

Served with garden or crushed minty peas, tartare sauce & lemon

Cod fillet	13.50	Pickled cucumber, onion & egg (v, gf)	1.50
Market fish	MP	Crusty bread roll & butter (v, gfo)	1.50
Cod goujons	9.50	Homemade curry sauce (v)	1.00

PUB CLASSICS & COMFORT FOOD

Slow roast lamb shank, mash, roasted root vegetables & red wine gravy	17.50		
Poached salmon, lemon & dill fishcakes, poached egg, Dorset leaf salad, lemon	11.25		
Ashton Press cider & honey roasted ham, fried eggs & chunky chips, piccalilli (gf)	11.75		
Fisherman's pie, selection of fish in white wine cream sauce, topped with Cheddar mash, buttered greens	14.25		
Braised beef cheek slow cooked in Rare Breed gravy with buttered mash & braised shallots	15.50		
Steak and ale pie, chips or mash, roasted root vegetables, gravy	12.50		
Chestnut mushroom, vegan sausage, tomato & chickpea cassoulet, winter greens (v)	12.00		
Wild mushroom risotto in a white wine cream sauce, pea shoots, parmesan (v) (gf)	11.50		
Butcombe beef burger	12.50	Cajun spiced chicken burger	12.50
Both served in a brioche bun with smoked streaky bacon, Cheddar cheese, BBQ cider relish, Dijon mayo and chips with our house slaw			
Spinach & falafel burger, grilled halloumi, harissa mayo, beef tomato, brioche bun, chips, house slaw (v)	11.50		

SIDES

Chips/Cheesy chips (gf)	3.75/4.50	Dorset mixed leaves, cucumber, tomato, onion (gf)	3.75
Garlic ciabatta/Cheesy garlic ciabatta	3.75/4.50	Buttered greens (gf)	3.00
Our house curry sauce (gf)	1.00	Butcombe beer battered onion rings	4.00

PUDDINGS MADE WITH LOVE

Apricot & cinnamon bread and butter pudding, clotted cream icecream	5.50
Sticky toffee pudding, sticky toffee sauce and vanilla ice cream	5.50
Apple & blackberry crumble, vanilla ice cream	6.00
3 scoops of ice cream & sorbet (ask for our flavours)	4.00
British cheese board; Bath Blue, Wookey Hole Cheddar, Somerset Brie, crackers, celery, chutney	9.00
Add a glass of Dows Ruby Port	3.40

DRINKS

All our hot drinks are served with a shortbread biscuit

CLIFTON COFFEE (available as decaf)

Americano	2.50	Espresso	Single 1.50	Double 2.00
Latte	2.75	Macchiato		2.75
Flat White	2.75	Deluxe Hot Chocolate		3.50
Cappuccino	2.75	Deluxe Mocha		3.50

CANTON TEA

English Breakfast	2.25	Lemongrass & Ginger		
Decaf Tea	2.25	Wild Rooibos		2.50
Earl Grey	2.50	Red Berry & Hibiscus		2.50
Peppermint	2.50	Chamomile		2.50
Jade Tips Green	2.50			

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

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

OUR SUPPLIERS: Kingfisher of Brixham / Ruby & White, Clifton / Arthur David & Co, Chew Magna

Hobbs House Bakery, Chipping Sodbury / Granny Gothards, Taunton

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