



SUPPER MENU

Pub Snacks

Marinated olives & Homewood feta cheese (v, gf)	3.50
Horse & Groom bread, Netherend Farm butter (v)	3.50
Honey & Butcombe Original ale glazed chipolatas	4.50
Bacon breadsticks, tomato chutney	
Deville whitebait, garlic mayonnaise, smoked paprika	4.50
Game Chips, beef gravy	

Starters

Soup of the day, sourdough bread, Netherend Farm butter (gfo)	6.00
Roasted radishes, whipped feta, brown butter leeks, poppy seeds	
Crispy pigs cheek, apple, pickled shallots	
Black treacle & whisky cured salmon, fennel, beetroot, sour cream	
Salt Beef Brisket, Smoked Mayonnaise, cornichons, capers	

Mains

Steak burger, Wookey Hole cheddar, smoked bacon, BBQ relish, mustard mayo, chips (gfo)	13.50
Butcombe beer battered Brixham fish & chips, tartare sauce, crushed minty peas, lemon	13.00
Ruby Red Devon bavette steak (served rare), mushroom, tomato, garlic butter & chips (gf)	17.00
Ashton Press cider & honey ham, fried duck egg, chips, pineapple ketchup, piccalilli (gf)	12.50
Salted cod, crushed potatoes, chorizo, tomato, thyme	
Venison saddle, parmesan crust, butternut squash, wild mushrooms, celeriac mash, game sauce	
Rump of lamb, flageolet bean & bacon cassole, wilted greens, gravy	
Barley risotto, squash, parmesan	
Root vegetable stew, chestnuts, herb crust, crispy kale	
Calves liver, smoked bacon, mustard mash, onion gravy	

Sides (v)

Skin on chips, sea salt (gf)	3.50
Mixed leaf & herb salad, vinaigrette (gf)	3.50
Buttered greens (gf)	3.00
New potatoes (v)	3.00
Butcombe beer battered onion rings	3.50

Puddings & Cheese

Pressed apples, elderflower sorbet, hazelnut cream	
Lemon tart, pistachio, pine nut, lemon sorbet	
Chocolate Fondant, peanut butter ice cream	
Mocha parfait, white chocolate fudge, coffee ice cream	