



## LUNCH 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	
Devilled 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
Root vegetable stew, chestnuts, herb crust, crispy kale	
Calves liver, smoked bacon, mustard mash, onion gravy	

### Sandwiches

Served on Hobbs House tiger bread, granary or gluten free loaf & vegetable crisps.

Upgrade to chips 1.75

Butcombe Beer Battered Fish Finger, tartare sauce, Watercress	8.00
Salt beef brisket, horseradish, pickled cucumbers, watercress	8.50
Homewood feta, sundried tomato, red onion, spinach (v)	8.00



### 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