



MALMESBURY

SUPPER MENU

WHILE YOU WAIT

Black pudding Scotch egg , Woodbridge pickles	5.00	Homemade bread, tomato & basil oils (ve)	5.00
Crispy calamari , lemon & garlic mayo (gf)	7.00	Marinated olives & feta cheese (v, gf)	3.50

STARTERS

Potted pork , capers, mustard, toast, apple sauce (gfo)	6.50
Soup of the day , homemade bread, Netherend Farm butter (v, gfo)	5.25
Grilled Cornish mackerel , roast beetroot, watercress & walnut salad (gf)	5.50
Lamb kidneys , peppercorn sauce, toast, crispy shallots	6.50
Pearl barley risotto , roasted squash & beetroot, walnuts (v)	6.50/12.00

PUB FAVOURITES

Beef burger , Cheddar, BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips (gfo)	13.00
Butcombe beer battered fish & chips , crushed minty peas, tartare sauce, lemon	13.00
Dingly Dell gammon steak , St. Ewe's free range eggs, chunky chips, grilled pineapple (gf)	12.50
Ashton Press cider & leek sausages , mashed potato, red onion gravy	12.00

STEAKS

Our 28-day dry aged Ruby Red Devon steaks are served with a field mushroom, vine tomatoes, watercress & chips (gf)

Add a sauce/butter Peppercorn sauce (gf), Mushroom sauce (gf), Café de Paris butter (gf)	2.00
8oz Bavette (served rare)	17.50
10oz Rib eye steak	22.50

MAINS

Braised lamb shoulder , bubble & squeak, celeriac remoulade & gravy (gf)	14.00
Corn fed chicken breast , polenta chips, wild mushrooms, spinach & parmesan (gf)	13.00
Steamed Welsh mussels , Ashton Press cider, garlic & cream sauce, bread	7.50/12.00
Smoked Brixham fishcakes , roasted new potatoes, cavolo nero, Café de Paris butter sauce	13.50
Curried chick pea cassoulet , roasted cauliflower, tomato, coriander, onion bhaji (ve)	12.50

SIDES (v)

Chunky chips & sea salt (ve, gf) 3.00	Buttered cavolo nero (ve, gf) 3.00	Mixed leaves, watercress (ve, gf) 3.50
Butcombe beer battered onion rings 3.00	Roasted root vegetables (ve, gf) 3.00	& pickled fennel salad
		Polenta & parmesan chips (gf) 3.00

(v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available (ve) Not just for vegans.
Some of our dishes contain allergens – please ask a member of staff for more details if you have any allergies.



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PUDDINGS MADE WITH LOVE (v)

Raspberry pavlova, lemon curd, Chantilly cream (gf)	6.00
Apple & blackberry crumble, custard (gf)	5.50
Dark chocolate brownie, honeycomb, blackberry ice cream (gf)	5.50
Sticky date & toffee pudding, toffee sauce, vanilla ice cream	6.00
Selection of British cheeses with chutney, crackers, apple, celery (gfo)	8.00
Selection of ice creams & sorbets (gfo) ask a member of our team for today's choices	1.50 per scoop
Affogato - espresso shot, vanilla ice cream (gf)	4.00

DRINKS

Supplied by Clifton Coffee Roasters, Bristol

Americano	2.25
Cappuccino	2.50
Latte	2.50
Flat White	2.50
Mocha	2.50
Espresso	Single 1.50 Double 2.00
Hot Chocolate	2.50

Our Suppliers

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.

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

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 west country.

Hobbs House Bakery - 20 skilled bakers work six days a week to bring us the freshest, handmade breads from their bakery in Chipping Sodbury.

www.butcombe.com/smokingdog

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