



## SUNDAY LUNCH

---

### Small Plates

Bread Board to share – Selection of fresh bread, hummus, olive oil, vintage balsamic, netherend butter (gfo)	6.50
Baked Camembert – Tomato & chilli chutney, piccolo tomatoes, sourdough, vintage balsamic (gfo)	13.50
Chicken Wings - Sriracha & honey baked, blue cheese dip, chilli, spring onion (gf)	6.50
Goats Cheese Crostini - Red onion jam, toasted pine nuts, balsamic glaze (v, gfo)	6.50
Ham Hock Terrine – Piccalilli, house salad, toasted crutes (gfo)	7.00
Smoked Mackerel Pate – Beetroot & horseradish chutney, toasted sourdough (gfo)	7.50
Autumn Salad – Pear, chicory, dried cranberries, mixed leaf, chia seeds, honey & balsamic dressing (v,gf)	6.50
Tempura Calamari – Garlic Mayo, chilli, spring onion, coriander, lemon (gfo)	7.00

### Roasts & Mains

Roasted Striploin of Roast Beef	14.95
Roasted Loin of Somerset Pork	14.25
Pan Roasted Chicken Breast	14.50
Roasted Rump of Lamb a la Dijonnasie	15.50
Nut Roast – Mixed nuts, couscous, cheddar cheese, herbs, vegetable gravy (v)	12.50

*All roasts served with Roast Potatoes, Yorkshire pudding, Seasonal Vegetables & Roasting Juices*

Pumpkin & Ricotta Ravioli – Roasted pumpkin, toasted seeds, sage butter (v)	12.00
Fish Pie – Cheddar mash, leeks, capers, mustard, buttered peas (gf)	12.50
The Pelly Burger – 7oz homemade burger, smoked bacon, cheese, pickles, Dijonnasie, relish, skinny fries (gfo)	13.50
Butcombe Beer Battered Haddock – Crushed pea, tartare sauce, triple cooked chips	13.50

### Desserts

Dark Chocolate Brownie – Hedgerow berry compote, honeycomb ice cream	6.00
Apple & Blackberry Crumble – Blackberry sorbet, flaked almonds (gf)	6.00
Baked Vanilla Cheesecake – Blueberry compote, chocolate crumb (gf)	6.50
Sticky Toffee Pudding – Butterscotch sauce, whisky & marmalade ice cream (gf)	6.50
Vanilla Crème Brulee – Shortbread (gf)	6.00

### **Our Suppliers & Friends:**

Arthur David & Co - fruit & vegetables | Kingfisher Brixham Seafood's | Blagdon Butchers | La Chasse Fine Foods | Hobbs House Bakery

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

Tel: 01275 331777 • [www.butcombe.com/pubs](http://www.butcombe.com/pubs) • Twitter: @thepellychew • Facebook: the-pelly