

TO MAKE A TABLE RESERVATION

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MAIN COURSE

BEER BATTERED COD & CHIPS £12.50

Skinless cod fillet in our Butcombe beer batter.
Served with our own tartare sauce, chips and peas

HUNTERS CHICKEN (GF) £14.50

Griddled chicken breast topped with back bacon, BBQ
sauce and cheese. Served with chips and dressed mixed
salad

SLOW ROASTED BELLY OF PORK £18

Tender belly of pork with gratin potato, creamy braised
cabbage with pancetta, apple sauce and crackling.
Finished with a rich gravy

BEEF & ALE PIE £15

Our hearty beef and ale pie has a short crust pastry base and
a fluffy puff pastry lid. With either mash, chips or buttered
baby potatoes and seasonal vegetables or peas

PAN-FRIED FILLET OF SALMON (GF) £17.25

White wine, dill sauce, baby potatoes and sautéed
green beans

MARRY ME CHICKEN £16

Griddled breast of chicken in a rich creamy, lightly
spiced parmesan sauce with sun-dried tomatoes, red
pepper, courgette and basil. Served with roasted
baby potatoes and green beans

BEEF DAUBE (GF) £17

Slow braised red wine marinated beef steak with bacon
lardons, carrots and onions. Served with honey roasted
root vegetables and gratin potato

WINTER CITRUS & HERB ROASTED SEABASS (GF) £17.50

With cracked black pepper mash and honey roasted root
vegetables

8OZ GAMMON STEAK (GF) £12.50

With two fried eggs, chips and peas

BURGERS

Our burgers are served on a lightly toasted seeded bun
with lettuce and tomato and accompanied by chips and
coleslaw (except the vegan burger which only comes
with chips). Gluten Free burger roll is available, just
select your favourite gluten free burger to accompany
and let your server know.

BUFFALO CHICKEN BURGER (GF) £14.50

Minced chicken patty seasoned with our special recipe of
spices. Pan fried and topped with back bacon, tomato
relish and a cheese slice.

PLAIN BEEF BURGER £12.50

Our 6oz beef burger simply served in a toasted bun with
lettuce and tomato

MUSHROOM SWISS BURGER (GFA) £14.50

6oz burger patty topped with sautéed mushrooms,
caramelised onions and Swiss cheese.

BUTTERMILK CHICKEN BURGER £14.50

Breaded buttermilk marinated chicken breast, topped with
smokey aioli, pickled sliced red onions and cheddar.

BEAN & BEETROOT BURGER (VE/GFA) £14

Kidney beans, chard and beetroot patty mixed with
bulgar wheat in a lightly toasted bun with lettuce
and tomato, caramelised onion chutney and vegan
blue cheese. Served with a side of chips

BLACK & BLUE BURGER £16

6oz Beef Burger patty topped with back bacon, black
pudding and softened blue cheese

THE BREAKFAST STACK (GFA) £15

6oz burger patty, potato rosti, bacon and fried egg topped
with smoked tomato relish

WANT A LITTLE MORE IN YOUR BURGER? WHY NOT JUST ADD IT!!

SLICE OF BACK BACON (GF)	£1	GRIDDLED CHICKEN BREAST (GF)	£5
SLICE OF BLACK PUDDING	£1	POTATO ROSTI (VE/GF)	£1
CHEDDAR CHEESE SLICE (V/GF)	£1	PORK SAUSAGE (GF)	£1.50
6 OZ BEEF BURGER PATTY (GF)	£6	BLUE CHEESE SLICE (V/GF)	£1.50
FRIED EGG(V/GF)	£1	SAUTÉED CHORIZO	£3

DIETARY INFORMATION & ALLERGIES

(V) DENOTES THE DISH IS VEGETARIAN

(VE) DENOTES THE DISH IS VEGAN OR CAN BE MADE VEGAN

(GF) DENOTES THAT THE DISH IS GLUTEN FREE

(GFA) DENOTES THAT THE DISH MAY BE MODIFIED ON REQUEST TO CONTAIN ONLY GLUTEN FREE INGREDIENTS.

EVENING MENU

SERVED: 5PM TO 8:30PM MONDAY TO SATURDAY

QUICK BITES WHILE YOU SIP OR WAIT

HAND ROLLED GARLIC FLATBREAD (VE)	£4.75	MIXED OLIVES (VE/GF)	£4
		Green pitted olives, Kalamata pitted olives with peppers and herbs in brine and oil	
CHEESY GARLIC FLATBREAD (V)	£5.25	IN HOUSE ROASTED PORK CRACKLING	£3.50
		Apple sauce	
HONEY & SESAME PIGS IN BLANKETS	£5.75		

SMALL PLATES

SEASONAL SOUP OF THE DAY (GFA)	£6.50
Bread roll and butter	
WILD MUSHROOM & CHESTNUT PATÉ (VE/GF)	£7
Caramelised onion chutney and oatcakes	
BREADED PLAICE GOUJONS	£7.50
With our own tartare sauce	
CHICKEN & PANCETTA TERRINE (GFA)	£8
Piccalilli and toasted sourdough	
PULLED PORK RISSOLES	£7.50
Breaded Cajun spiced pulled pork with chipotle Mayo	
BUTTERMILK CHICKEN TENDERS	£7.50
Our own spiced buttermilk marinated chicken with mango mayonnaise	

SIDES

BOWL OF CHIPS (VE)	£3.25
BOWL OF CHEESY CHIPS (V)	£4
CAULIFLOWER CHEESE (V/GF)	£4.50
SIDE OF SEASONAL VEGETABLES (VE/GF)	£3.50
SIDE SALAD WITH FRENCH DRESSING (VE/GF)	£3.50
COLESLAW (V/GF)	£0.75
DAUPHINOISE POTATOES (V/GF)	£4.50
STEAK/BURGER SAUCES (V/GF)	£2.25
• GREEN PEPPERCORN	
• PORT & BLUE CHEESE	
• MUSHROOM & THYME	
• HOLLANDAISE	

VEGAN/VEGETARIAN

BEETROOT & BUTTERNUT SQUASH WELLINGTON (VE)	£16	ROASTED MEDITERRANEAN VEGETABLE TART (VE/GF)	£15
Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney wrapped in a golden puff pastry lattice with shortcrust pastry base. With caramelised onion and port sauce and roasted root vegetables		Crisp basil and maize pastry case filled with slow roasted tomato sauce topped with grilled courgettes, red and yellow peppers, red onions and cherry tomatoes all baked together and finished with a basil and pumpkin crumb. With port and cranberry relish, roasted new potatoes and creamy leeks	
SWEET POTATO & RED LENTIL MOUSSAKA (VE)	£16	BEAN & BEETROOT BURGER (VE/GFA)	£14
Layered aubergine, courgettes, sweet potato and braised red lentils with coriander, mint and cumin tones, topped with a creamy sauce and vegan cheese. Served with a Greek style salad		Kidney beans, chard and beetroot patty mixed with bulgar wheat in a lightly toasted bun with lettuce and tomato, caramelised onion chutney and vegan blue cheese. Served with a side of chips	