



Sample Dinner Menu

Served Between 18:00-20:45 pm

Starters

Mushroom & Tarragon Soup – Garlic Toasted Walnuts, Sourdough, Butter- £7.25 (GF, Ve)

Goat Cheese & Beetroot Tart – Pear & Watercress Salad - £8.25

Chicken Liver Pate – Tomato & Red Onion Chutney, Sourdough Toast - £8.25

Classic Prawn Cocktail – Gem Lettuce, Marie Rose Sauce, Lemon, Brown Bread - £8.50

Mains

Pan Roast Chicken Supreme – Fondant Potato, Roasted Carrots, Thyme Jus - £18.00 (DF, GF)

Slow Cooked Pork Belly – Apple & Parsley Mash, Savoy Cabbage, Cider Sauce - £18.00 (GF)

Pan Roasted Hake – Sauteed New Potatoes, Tenderstem Broccoli, Herb Oil - £21.00 (GF, DF)

Penne Pasta – Mushrooms, Spinach, Garlic, White Wine, 'Cream Sauce', Rocket - £14.50 (GF, Ve)

Butcombe Battered Haddock – Chunky Chips, Garden Peas, Tartare Sauce, Lemon - £16.50

10oz Rump Steak – Chunky Chips, Watercress and Shallot Salad - £25.00 (GF)

Add Roasted Tomato or Thyme Roasted Mushroom -£1.75 Each

Sauces – Peppercorn Sauce or Red Wine Jus - £3.50 (GF)

6oz Beef Burger - £15.00 (GF, DF)

Meat Free 'Beef' Burger – Fries, Pickled Slaw, Gem Lettuce, Gherkin, Tomato-£15.50 (ve)

Add Smoked Bacon, Mature Cheddar - £1.50 each

All Burgers come with Gem Lettuce, Tomato, Gherkin, Pickled Slaw, Burger Sauce & Fries in a Toasted Bun

Gluten Free Buns are available on request

Puddings & Ice Creams

Black Forest Brownie – Blackcurrant Sorbet, Chocolate Sauce - £8.25 (GF)

Sticky Toffee Pudding – Salted Toffee Sauce, Vanilla Ice Cream, Honeycomb -£7.75

Caramelised Crème Brulee – Thyme Shortbread - £7.50 (GF – No Shortbread)

Apple, Raisin & Cinnamon Crumble – Crème Anglaise - £8.00

Ice Creams & Sorbets (GF) – £4.50 for 2 Scoops

Chocolate, Banana, Strawberries & Clotted Cream, Vanilla Clotted Cream, Rhubarb & Custard Vegan Vanilla (GF, Ve)

Cookies & Cream (contains Gluten),

Sorbets – Lemon, Raspberry, Blackcurrant, Mango (Ve, GF)

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.

If you have any food allergies or intolerances please ask a member of waiting staff about the ingredients in your meal before ordering

(Ve - Vegan, DF – Dairy Free, GF - Gluten Free)

Inclusive Dinner have a £25.00 allowance towards their meal, not including drinks
Please note that a discretionary 10% service charge is included









Please take some time to look at our daily special's boards.

If you have any food allergies, please speak to your server. (V - Vegetarian, GF - Gluten Free)

Inclusive Dinner have a £25.00 allowance towards their meal, not including drinks

Please note that tables of 8 or more will incur a discretionary 10% service charge



