

Monday - Saturday noon - 2pm  
Evening 6pm - 9pm  
Sundays - 12pm - 8pm  
Roasts all day

TO START

- Chicken liver and brandy pâté, house chutney, ciabatta toasts (gfo) £5.95  
Breaded Wiltshire lamb breast, pressed with garlic and herbs, tzatziki dip £7.50  
Seared wood pigeon breast, parsnip puree, Yorkshire pudding, port and game reduction £8.25  
Baked leek and goat's cheese pancake, sweet red pepper sauce (v, gfo) £6.50  
Feta and spinach falafels, cumin roasted cauliflower, roasted beetroot (v, gfo) £5.95

PUB

- Butcombe beer battered market fish, chips, crushed minty peas and tartare sauce £13.00  
Beef Burger, Cheddar, cider BBQ relish, streaky bacon, dijon mayo, lettuce and red onion, chips £13.00  
Toad in the hole, with Butcombe beer sausages, champ mash and onion gravy £12.50  
Slow braised shin of beef, root vegetables, pancetta, savoy cabbage, champ mash (gfo) £16.95

STEAKS

- Our 28-day dry aged Ruby Red Devon steaks are served with field mushroom, vine tomato, garlic butter, watercress and skin on fries (gfo)  
10oz Rump £19.50 | 8oz Sirloin £22.00  
Add a sauce £3.00 | Peppercorn or Blue Cheese

MAINS

- Wild mushroom, ricotta and Laverstoke Farm mozzarella lasagne, roasted cherry tomato sauce (v) £14.00  
Spicy chickpea burger, baby gem, red onion, vine tomato, tzatziki, skin on fries (v) £12.50  
Grilled rainbow trout fillet, Asian vegetable broth with coconut milk & River Fowey mussels, noodles (gfo) £14.95  
Confit chicken thighs, chorizo risotto, dressed rocket and Grana Padano cheese (gfo) £13.75  
Roast Lamb chump with mustard & rosemary crust, black pudding, dauphinoise potatoes, red wine gravy £15.95  
Slow roast pork belly with apricot and sausage meat stuffing, bubble and squeak, roast onion gravy £15.50

SIDES (all £3.50)

Seasonal vegetables | House Salad | Skin-on Fries | Thick cut chips | Dauphinoise Potatoes

DESSERTS

Please see blackboard

If you are vegetarian or have special dietary needs please tell us and we will endeavour to offer you a wider choice of meals

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**Allergen Advice** Please advise a member of staff if you have an allergy. If you let us know what your allergy is, we can design a dish around you. Special diet or vegetarian? Ask us to cook you a bespoke meal!  
v - Vegetarian | gf - Gluten Free | gfo - Gluten Free if requested

**As featured in The Good Beer Guide and in The Good Pub Guide 2017. Recommended in The Michelin Guide**