

# **MAIN MENU**

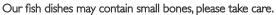
SNACKS TO SHARE		MAINS	
House olives, red pepper and tomato hummus, grilled St. Martin sourdough (ve)	8.50	Butcombe Gold beer-battered haddock and Koffmann chips, minted peas, tartare sauce	14.95
Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)	19.50	The Avon burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, Koffmann fries	13.95
		Add smoked streaky bacon	1.50
STARTERS  Creedy Carver chicken and ham hock terrine, salad	7.50	10oz West End Farm gammon steak, Koffmann chips, Clarence Court eggs, pineapple, piccalilli	14.50
cream, chicken crackling, cornichons, grilled sourdough		Walter Rose faggots, mashed potato, buttered kale, white onion marmalade	12.50
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander	7.25	Buttermilk fried chicken burger, spicy mayo, BBQ relish,	12.75
Wild mushroom and truffle arancini, vegan aioli, rocket and lemon salad (ve)	6.50	brioche bun, slaw, Koffmann fries  Try pairing this with our brew; Butcombe Stateside Session IPA	
Celeriac soup, apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)	5.95	Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, crispy kale and sage, toasted pine nuts (ve)	12.50
Crispy Thai beef salad, gem lettuce, rice noodles, peanuts, sesame, ginger and chilli dressing	6.95 / 11.50	Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve)	11.95
Steamed River Fowey mussels in cider,	7.50 / 14.50	Add breaded Creedy Carver chicken	2.00
bacon and leeks, grilled sourdough	7.507 14.50	Brixham market fish, prawn and Clarence Court egg pie, winter greens and peas	14.50
SIDES		Stokes Marsh Farm 8oz rump; 28 day dry-aged on the bone steak, Koffmann chips, roasted mushroom, watercress	18.95
Koffmann pub chips (v)	4.25	Add peppercorn sauce	2.00
Koffmann fries, garlic mayo, Parmesan (v)	4.75		
Three cheese mac n cheese, Parmesan crumb (v)	5.50		
Butcombe beer-battered onion rings	3.50	Please see our Chef's	
Winter greens, Café de Paris butter	3.75	daily market specials	5
Roasted Crown Prince squash, sage, pine nuts (ve)	4.50		

#### **TEAM REWARDS**

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

## **ALLERGEN INFO**

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.



We cannot guarantee the total absence of allergens in our dishes.







#### **PUDDINGS**

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mint choc chip ice cream, waffle cone (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.75
Caramel roasted pineapple, coconut sorbet, passion fruit, lime and mint, pistachio praline (ve)	6.50

Apple and pear almond crumble, for one 5.75 / for two 8.95 vanilla custard or vanilla ice cream (v)

The Avon cheeseboard, caramelised onion 9.50 and apple chutney, cornichons, crackers (v)

## **NEARLY FULL?**

/ FA

Affogato; honeycomb ice cream, espresso, little biscuit (v) 4.50

**Food for thought;** 50p from every sale of this dish will be donated to The Burnt Chef Project

Little warm Nutella doughnuts (v) 4.25

Selection of Granny Gothards ice creams per scoop 1.95 and sorbets (v, veo)



CANTON TEAS, BRISTOL (V)

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide

## ILLY COFFEE, CLASSICO BLEND (V)

Dairy-free milks available		English breakfast	2.50
Espresso	Single 1.50 / Double 2.25	Earl Grey	2.75
Americano	2.60	Peppermint	2.75
Cappuccino	3.20		2.75
Latte	3.20	Jade Tips green	
Flat white	3.10	Lemongrass and ginger	2.75
Mocha	3.50	Wild rooibos	2.75
'Monbana' hot chocolate	3.50	Red berry and hibiscus	2.75
Black Forest 'Monbana' hot chocolate	4.00	Chamomile	2.75

#### **OUR SUPPLIERS & PRODUCERS**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

