



MAIN MENU

SNACKS TO SHARE

House olives, red pepper and tomato hummus, grilled St. Martin sourdough (ve)	8.50
Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)	19.50

STARTERS

Creedy Carver chicken and ham hock terrine, salad cream, chicken crackling, cornichons, grilled sourdough	7.50
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander	7.25
Wild mushroom and truffle arancini, vegan aioli, rocket and lemon salad (ve)	6.50
Celeriac soup, apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)	5.95
Crispy Thai beef salad, gem lettuce, rice noodles, peanuts, sesame, ginger and chilli dressing	6.95 / 11.50
Steamed River Fowey mussels in cider, bacon and leeks, grilled sourdough	7.50 / 14.50

SIDES

Koffmann pub chips (v)	4.25
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
Winter greens, Café de Paris butter	3.75
Roasted Crown Prince squash, sage, pine nuts (ve)	4.50

MAINS

Butcombe Gold beer-battered haddock and Koffmann chips, minted peas, tartare sauce	14.95
The Avon burger; smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, Koffmann fries	13.95
<i>Add smoked streaky bacon</i>	1.50
10oz West End Farm gammon steak, Koffmann chips, Clarence Court eggs, pineapple, piccalilli	14.50
Walter Rose faggots, mashed potato, buttered kale, white onion marmalade	12.50
Buttermilk fried chicken burger; spicy mayo, BBQ relish, brioche bun, slaw, Koffmann fries	12.75
<i>Try pairing this with our brew; Butcombe Stateside Session IPA</i>	
Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, crispy kale and sage, toasted pine nuts (ve)	12.50
Sweet potato, cauliflower; lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve)	11.95
<i>Add breaded Creedy Carver chicken</i>	2.00
Brixham market fish, prawn and Clarence Court egg pie, winter greens and peas	14.50
Stokes Marsh Farm 8oz rump; 28 day dry-aged on the bone steak, Koffmann chips, roasted mushroom, watercress	18.95
<i>Add peppercorn sauce</i>	2.00

Please see our Chef's daily market specials

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.

Our fish dishes may contain small bones, please take care.

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



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PUDDINGS

Triple chocolate brownie, chocolate sauce, 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, vanilla custard or vanilla ice cream (v)	for one 5.75 / for two 8.95
The Avon cheeseboard, caramelised onion and apple chutney, comichons, crackers (v)	9.50

NEARLY FULL?

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 and sorbets (v, veo)	per scoop 1.95



THE BURNT CHEF
PROJECT

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	
Espresso	Single 1.50 / Double 2.25
Americano	2.60
Cappuccino	3.20
Latte	3.20
Flat white	3.10
Mocha	3.50
'Monbana' hot chocolate	3.50
Black Forest 'Monbana' hot chocolate	4.00

CANTON TEAS, BRISTOL (V)

English breakfast	2.50
Earl Grey	2.75
Peppermint	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Wild rooibos	2.75
Red berry and hibiscus	2.75
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...

