



### Pub Snacks

Seafood arancini, lemon aioli, Parmesan	6.50	Lamb merguez sausage roll, fennel salt, chermoula mayo	6.50
Summer vegetable crudités, beetroot hummus, za'atar (ve)	5.95	Halloumi fries, chipotle chilli jam, yogurt, mint (v)	6.50

**The 'Fleeto Misto' – fried calamari, king prawns and whitebait, soy and chilli sauce, coriander 12.50**

### Salads

Smoked mackerel, sprouting broccoli, watercress, new potatoes, soft boiled egg, horseradish and lemon dressing	12.95
Grilled broccoli, whipped goats' cheese, shaved courgette and fennel, spring herbs, orange and pine nut dressing (v, ve)	12.95
Smoked bacon and avocado chopped salad, cherry vine tomatoes, gem lettuce, blue cheese dressing	10.25

### Wood-Fired Pizza (Served Wednesday to Saturday)

All our pizzas are made with a sourdough crust, tomato passata sauce, mozzarella, and Cheddar.

Chorizo picante – wood roasted sweet peppers, goats' cheese, rocket	12.00
Roast field mushrooms – mascarpone, spinach, truffle oil, thyme, Parmesan (v)	11.00
'Nduja salami – tenderstem broccoli, fennel, oregano	11.50
Prosciutto crudo – rocket, Parmesan, balsamic	12.00
Asparagus – goats' cheese, spinach, red onions, fresh herbs (v)	11.50
Pizza bread – roast garlic oil, fresh herbs, sea salt (ve)	4.95
Mini Margherita – for the little ones (v)	5.95

### Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce	14.95
The Fleet burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries	14.25
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
10oz gammon steak, pub chips, Clarence Court eggs, pineapple, piccalilli	14.50
Creedy Carver Farm flat-iron chicken, chimichurri, chorizo polenta chips, rainbow slaw salad, chermoula mayo	13.95
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95

### Sides & Fries

Pub chips (v)	3.95	Butcombe beer-battered onion rings	3.50
Rocket, watercress, Parmesan, balsamic dressing	4.50	Courgettes and tenderstem broccoli, lemon vinaigrette (ve)	4.50
Skin-on fries, seasoned with our secret blend of spices	3.95	Posh fries; truffle aioli, Parmesan, chives	4.75

**Chicken fries – panko-crumbed chicken, marinara sauce, mozzarella, Parmesan, basil 8.50**

**Seafood fries – king prawns, calamari, whitebait, Bloody Mary ketchup, lemon aioli, parsley 9.50**

### 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.



**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, Oreo crushed mint choc chip ice cream, honeycomb (v)	6.25
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.25
Cheddar Valley strawberries, vegan cheesecake, strawberry sorbet (ve)	7.25

### Soft Serve Gelato (v)

Our Madagascan vanilla ice cream in a cup is made using organic milk from the Gothard dairy farm, Taunton	
Chocolate brownie, Oreo, chocolate sauce	4.00
Cheddar Valley strawberries, vanilla shortbread, strawberry sauce	4.00
Toffee popcorn, salted caramel sauce, pretzels	4.00
Lemon curd, crushed meringue, ginger nuts	4.00



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.

### 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...

