

ESTD



1745

Ostrich Sips

'Wonky Ostrich' rum punch

7.50

Hendrick's Midsummer Solstice gin & tonic

7.50

While You Wait

Sourdough bread, Netherend Farm butter, oil & vinegar (v)

4.00

Gordal olives (v, gf)

3.50

Pub Classics

Butcombe beer-battered fish & chips, crushed minted peas, tartare sauce, lemon

13.50

Beef burger, streaky bacon, American cheeses, relish, Dijon mayo, pickles, slaw, chips

13.50

Add: 12-hour smoked pulled pork

2.00

10oz dry-aged rump steak, chips, beer battered shallots, field mushroom, Dorset leaves (gf)

21.00

Add: garlic & herb butter or peppercorn sauce

2.00

Mains

Buttermilk chicken shish kebab, socca flatbread, sesame & carrot slaw, smoked garlic mayo (gf)

13.75

Chermoula braised smoked lamb, polenta, grilled purple sprouting broccoli, saffron yoghurt (gf)

15.75

Braised beef short ribs, red wine sauce, smoked Jersey royals, grilled hispi cabbage, chimichurri

17.00

Salt baked beetroot, hasselback potatoes, romesco sauce, quinoa, pink onions, radish (ve, gf)

13.50

Rosary goat's cheese & chive arancini, Ashton Press cider creamed leeks, watercress, tarragon (v)

13.75

Brixham mussels with Blackbeard stout, bacon, cream, garlic & herb butter, grilled sourdough

14.00

The Ostrich Sharing Board - 24.00

Macaroni & Bath Blue cheese fritters, Ostrich Ale braised ox cheek & bone marrow nuggets, 12-hour smoked pulled pork, Lamb merguez sausage roll and hasselback potatoes with wild garlic ciabatta bread and Dorset mixed leaf & radish salad.

Add today's Butcombe beer flight – 3 x 1/3 pint glasses for 4.50 or 6 x 1/3 pint glasses for 9.00

Sides (v)

Smoked salt chips / with cheese (gf)

3.75/4.75

Dorset mixed leaf & radish salad (gf)

3.75

Grilled hispi cabbage, chermoula, Parmesan

4.00

Purple sprouting, romesco, sherry vinegar (gf)

4.50

Wild garlic bread / with Mozzarella

3.75/4.75

Mac 'n' cheese with smoked Cheddar

4.75

Puddings (v)

Sticky toffee & date pudding, salted caramel, vanilla ice cream, pecan praline

6.00

Raspberry cranachan mess, Mount Gay rum & honey cream, toasted oats (gf)

6.50

Chocolate & peanut butter mousse, toffee popcorn (gf)

6.00

Butcombe beer ice cream affogato, sweet biscuit

4.00

Little almond & rhubarb cake with your choice of Clifton coffee or Canton tea

4.00

British cheese & beer (see board for details), with oat biscuits, chutney and celery

9.00

(v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available (ve) Not just for vegans.
Some of our dishes contain allergens – please ask a member of staff for more details if you have any allergies.

White Wine	Bottle	125ml	175ml	250ml
Ca' Di Ponti Grillo, Sicily, Italy	18.50	4.00	5.25	6.80
Dry River Chardonnay, South Australia	19.50	4.25	5.50	7.25
Principato Pinot Grigio, Italy	20.50	4.50	5.75	7.50
Franschhoek Cellar Chenin Blanc, South Africa	22.00			
Duc du Morny Picpoul de Pinet, France	22.50			
Wanderlust Sauvignon Blanc, New Zealand	23.00	5.00	6.50	8.50
La Val Orballo Albarino, Spain	25.50			
Red Wine				
Casa Santiago Merlot, Chile	18.50	4.00	5.25	6.80
Kaleu Malbec, Argentina	20.50	4.50	5.75	7.50
Santa Alba Reserva Pinot Noir, Chile	22.50	5.00	6.25	8.25
Sixty Clicks Shiraz Mataro, Australia	23.00	5.00	6.25	8.25
Artesa Rioja Crianza, Spain	24.00			
Boschendal Pinotage, South Africa	26.50			
Rose Wine				
Principato Pinot Grigio Blush, Italy	19.50	4.25	5.50	7.25
Percheron Grenache Rose, South Africa	21.50	4.75	6.00	7.75
Domaine De Vielle Tour Rose, France	25.00			
Sparkling				
Fontessa Prosecco, Italy	23.50	6.00		
Bouché Père et Fils Cuvée Réserve Brut, France	45.00			

Liberation Group & Butcombe Brewery – Best Food Offer – Publican Awards 2019