

To start...

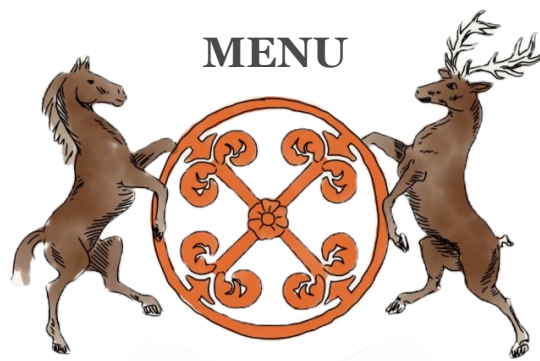
Cream of Onion, Potato and Thyme Soup, Montgomery Cheddar Scone	7
Mushroom and Gruyere Arancini, Black Garlic Mayonnaise	9
Chicken Liver Parfait, Toasted Brioche, Red Onion Jam, Petit Salad	9
Bittescombe Charcuterie, Pickles, Locally Grown Leaves	10
ChalkStream Trout Pastrami, Marmalade Dressing, Blood Orange	11
Hand Dived Scallops. Apple and Hazelnuts	14

Mains...

Bittescombe Venison Sausages, Mashed Potatoes, Caramelised Onion Gravy	15
Wonky Horn Organic Longhorn Beef Burger, Bacon, Milk Bun, Raclette, Fries	18
Sauteed Potato Gnocchi, Devon Wild Mushrooms, Parmesan	18
Fish & Chips, Brixham Haddock, Chunky Chips, Crushed Peas, Tartare & Curry Sauce	19
Organic Free- Range Chicken Supreme, Fondant Potato, Button Mushrooms, Baby Onions, Bacon and Chicken Jus	23
Braised Haunch of Bittescombe Estate Venison , Roasted Loin, Creamed Potatoes, Roasted Winter Vegetables, Red Wine Sauce	25
Roasted Loin of Cornish Cod, Saffron Potatoes, Braised Fennel, Bouillabaisse Juices, Aioli and Black Olive	27
8 oz Exmoor Rib-Eye Steak, Chips, Dressed Garden Leaves, Green Peppercorn, Tarragon & Mustard Butter	32
Market Fish of the Day, Wakame Seaweed, Caper Nut Brown Butter, New Potatoes	<i>Market Price</i>

Extras on the side...

Skinny Fries - Chunky Chips - Dressed Garden Leaves - Seasonal Vegetables - Tenderstem Broccoli, Tahini and Harissa	4
Truffle & Pecorino Fries - Cornish New Potatoes	5



Cheese...

Longman's, a Somerset farming family and specialist cheesemaker for over 200 years has worked with Olivier to create a bespoke cheese experience for The Bittescombe Inn, showcasing the best West-country and French cheeses.

three for 8 – *five for 10*

And, to finish...

Tonka Bean Crème Brûlée, Cranberry Sorbet, Almond Crumb	7
Sticky Toffee Pudding, Coffee Ice Cream, Butterscotch Sauce	8
Hot Chocolate Mousse, White Chocolate and Orange Ice Cream	8
Iced Pear Parfait, Compressed Pear, Bittescombe Honey and Black Sesame Tuille, Almonds	8

Our Suppliers...

When designing the menu Olivier and the kitchen team take pride in sourcing the best local ingredients including our own estate reared animals and fruit and veg from the walled kitchen and market gardens

Bittescombe garden salads, vegetables and honey from Dave's garden just over the road and at the manor

Iron-age pork, lamb and venison from Steve and Emma at the Bittescombe Farm and Deer Park - 1 mile

Free – Range, Grass-fed beef from Wonky Horn Organic - 4 miles

Fish from El Pescadero - 6 miles

The Kind Kitchen Bakery – 14 miles

Dry-aged beef from The Meat Men - 15 miles

Dried goods from Forest Produce - 20 miles

Smoked fish and meats from Brown and Forrest Smokery - 28 miles

Occasionally Dave needs to be helped out: fruit and veg from Goosemoor - 30 miles

Mushrooms from Forest Fungi - 32 miles

Hand-picked scallop company Brixham – 55 miles

If you have any allergies or dietary requirements, please let one of our team know prior to ordering.

The Bittescombe Inn – Upton – TA4 2DB

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