



Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Jack Russell Negroni	£9.50

Nibbles

House breads, wild oregano & thyme butter, olive oil & balsamic	£5.00	Garlic & herb marinated olives	£4.50
Cauliflower 'popcorn', teriyaki, sesame, chilli & spring onion	£8.00	Padron peppers, smoked sea salt	£6.00

Starters

Roast pumpkin & squash soup, soy roasted pumpkin seeds, garlic & chilli oil	£7.50
Asian cured sea bream, confit tomatoes, bloody Mary dressing	£9.50
Chargrilled game & chorizo skewers, sauerkraut, walnut ketchup	£9.00
Beetroot carpaccio, horseradish yoghurt, roast baby beetroot, toasted hazelnuts, reduced balsamic	£8.00
Crispy tempura king prawns, sweet chilli jam & grilled lemon	£8.00
Duck liver & port parfait, pickled berries, red onion jam, Melba toast	£8.50

Mains

Grilled Cornish Plaice, new potatoes, chargrilled courgettes, beurre noisette & toasted almonds	£25.00
Stokes Marsh Farm beef pie, puff pastry, mustard mash, buttered seasonal greens, red wine sauce	£18.50
Market fish of the day	£MVP
West End Farm pork tenderloin, black pudding crushed potatoes, apple tartlet, Madeira jus	£24.00
Pumpkin & sage tortelloni, chestnut puree, garlic & white wine split sauce, crispy sage & shallot rings	£17.00
Beer battered Cornish haddock, triple cooked chips, crushed peas, lemon	£18.00
<i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Coates & Seely Brut Reserve £10.50</i>	
'Smashed' burger, two 3oz patties, American style cheese, shredded iceberg, sesame bun, burger sauce, red cabbage coleslaw & Koffman skin on skinny fries	£17.50
Chargrilled halloumi burger, field mushroom, shredded iceberg, brioche bun, sweet chilli jam, red cabbage coleslaw & Koffman skin on skinny fries	£16.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak garlic butter, Spinach & avocado salad, triple cooked chips, bearnaise sauce	£36.00
Chargrilled dry-aged Stokes Marsh Farm 16^{oz} Chateaubriand to share garlic butter, confit garlic, slow roast tomatoes, triple cooked chips, spinach & avocado salad, brandy peppercorn & bearnaise sauce	£80.00

Sides £5.00 each

Spinach & avocado salad, roast sweetcorn, honey & mustard dressing | Koffman skin on skinny fries
'Naughty mash' beef dripping breadcrumbs, crisp chicken skin & shallot rings | Triple cooked chips |
Chargrilled broccoli & courgettes, beurre noisette & toasted almonds

We have the following menus available should you have any dietary requirements: Gluten Free | Dairy Free | Vegan

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards

A discretionary service charge of 10% will be added to the bill
If you have any food allergy or intolerance query, please speak to a member of the team



Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Jack Russell Negroni	£9.50

Dairy free

Nibbles

House breads, extra virgin olive oil & balsamic	£5.00	Garlic & herb marinated olives	£4.50
Cauliflower 'popcorn', teriyaki, sesame, chilli & spring onion	£8.00	Padron peppers, smoked sea salt	£6.00

Starters

Roast pumpkin & squash soup, soy roasted pumpkin seeds, garlic & chilli oil	£7.50
Asian cured sea bream, confit tomatoes, bloody Mary dressing	£9.50
Chargrilled game & chorizo skewers, sauerkraut, walnut ketchup	£9.00
Beetroot carpaccio, horseradish yoghurt, roast baby beetroot, toasted hazelnuts, reduced balsamic	£8.00

Mains

Grilled Cornish Plaice, new potatoes, chargrilled courgettes & toasted almonds	£25.00
Market fish of the day	£MVP
West End Farm pork tenderloin, black pudding crushed potatoes, apple puree, Madeira jus	£24.00
Pumpkin & sage tortelloni, chestnut puree, garlic & white wine split sauce, crispy sage & shallot rings	£17.00
Beer battered Cornish haddock, triple cooked chips, crushed peas, lemon	£18.00
<i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Coates & Seely Brut Reserve £10.50</i>	
'Smashed' burger, two 3oz patties, shredded iceberg, seeded bun, burger sauce, red cabbage coleslaw & Koffman skin on skinny fries	£17.50
Roast beef tomato & field mushroom burger, shredded iceberg, toasted bun, sweet chilli jam & Koffman skin on skinny fries	£16.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak Spinach & avocado salad, triple cooked chips & red wine sauce	£36.00
Chargrilled dry-aged Stokes Marsh Farm 16^{oz} Chateaubriand to share , confit garlic, slow roast tomatoes, triple cooked chips, spinach & avocado salad, red wine sauce	£80.00

Sides £5.00 each

Spinach & avocado salad, roast sweetcorn, honey & mustard dressing
Koffman skin on skinny fries | Triple cooked chips |
Chargrilled broccoli & courgettes & toasted almonds

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Gluten free

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Great British Bellini	£9.00	Jack Russell Negroni	£9.50

Nibbles

Gluten free breads, wild oregano & thyme butter, olive oil & balsamic £5.00
Garlic & herb marinated olives £4.50 Padron peppers, smoked sea salt £6.00

Starters

Roast pumpkin & squash soup, soy roasted pumpkin seeds, garlic & chilli oil	£7.50
Asian cured sea bream, confit tomatoes, bloody Mary dressing	£9.50
Chargrilled game & chorizo skewers, sauerkraut, walnut ketchup	£9.00
Beetroot carpaccio, horseradish yoghurt, roast baby beetroot, toasted hazelnuts, reduced balsamic	£8.00
Duck liver & port parfait, pickled berries, red onion jam, toast	£8.50

Mains

Grilled Cornish Plaice, new potatoes, chargrilled courgettes, beurre noisette & toasted almonds	£25.00
Market fish of the day	£MVP
West End Farm pork tenderloin crushed potatoes, apple puree, Madeira jus	£24.00
Sage roasted pumpkin, chestnut puree, garlic & white wine split sauce, watercress	£17.00
'Smashed' burger, two 3oz patties, American style cheese, shredded iceberg, seeded bun, burger sauce, red cabbage coleslaw & sauteed potatoes	£17.50
Chargrilled halloumi burger, field mushroom, shredded iceberg, seeded bun, sweet chilli jam, red cabbage coleslaw & sauteed potatoes	£16.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak garlic butter, Spinach & avocado salad, sauteed potatoes, bearnaise sauce	£36.00
Chargrilled dry-aged Stokes Marsh Farm 16 ^{oz} Chateaubriand to share garlic butter, confit garlic, slow roast tomatoes, sauteed potatoes, spinach & avocado salad, brandy peppercorn & bearnaise sauce	£80.00

Sides £5.00 each

Spinach & avocado salad, roast sweetcorn, honey & mustard dressing
Creamy mashed potato, crispy chicken skin | Sauteed potatoes, spring onions & chives |
Chargrilled broccoli & courgettes, beurre noisette & toasted almonds

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