



Aperitifs

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

Nibbles

Garlic & herb marinated olives £4.50 Cauliflower 'popcorn', teriyaki, sesame, chilli & spring onion £8
House breads, wild oregano & thyme butter, olive oil & balsamic £5.00

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
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

Market fish of the day	£MVP
West End Farm Pork belly, black pudding crushed potatoes, sesame fried cabbage & Madeira jus	£20.00
Pumpkin & sage tortelloni, chestnut puree, garlic & white wine split sauce, crispy sage & shallot rings	£17.00

Sunday Roasts

All served with roast potatoes, Yorkshire pudding, honey roasted carrot, celeriac purée, cauliflower cheese, seasonal greens & gravy

Salt baked celeriac, onion & soy vegetarian gravy £16.50

Roast rump cap of Stokes Marsh Farm beef (*served pink*) £22.00

Slow roast Leg of Somerset lamb £22.00

Whole roast chicken to share, sausage & cranberry stuffing, bread sauce £35.00

Dry-aged Stokes Marsh Farm 16oz Chateaubriand to share £80.00

Sides £5.00 each

Garlic & herb roasties | Koffman skin on skinny fries
Spinach & avocado salad, roast sweetcorn, honey & mustard dressing |

Sauteed seasonal greens | Cauliflower cheese

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



Dairy Free

Aperitifs

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

Nibbles

Garlic & herb marinated olives £4.50 Cauliflower 'popcorn', teriyaki, sesame, chilli & spring onion £8
House breads, olive oil & reduced balsamic £5.00

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
Beetroot carpaccio, horseradish yoghurt, roast baby beetroot, toasted hazelnuts, reduced balsamic	£8.00

Mains

Market fish of the day	£MVP
West End Farm Pork belly, black pudding crushed potatoes, sesame fried cabbage & Madeira jus	£20.00
Pumpkin & sage tortelloni, chestnut puree, herb oil, sage, crispy onions & watercress salad	£17.00

Sunday Roasts

All served with roast potatoes, honey roasted carrot, seasonal greens & gravy

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Spinach & avocado salad, roast sweetcorn, honey & mustard dressing |

Sauteed seasonal greens

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Gluten Free

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Great British Bellini	£9.00	Classic Negroni	£9.50

Nibbles

Garlic & herb marinated olives £4.50

Gluten free breads, wild oregano & thyme butter, olive oil & balsamic £5.00

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
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

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