



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 Honey & mustard cocktail sausages £7.00

Starters

Wild mushroom velouté, truffle cream, house breads	£7.50
Loch Duart hot & cold smoked salmon, pickled cucumber, capers, seaweed salad cream, soda bread	£10.50
Chargrilled satay game skewers, crisp gem, pomegranate, bang bang sauce	£8.00
Creamy burrata, roast beetroot, beetroot & port puree, toasted walnuts, reduced balsamic	£10.00
Crispy tempura king prawns, sweet chilli jam & lemon	£9.00
Venison carpaccio, sourdough cracker, parmesan shavings, pickled mushrooms, truffle oil	£9.50

Mains

Roast Cornish Cod, Violet potatoes, braised beef shin, savoy cabbage, oyster mushrooms	£25.00
Stokes Marsh Farm beef pie, puff pastry, mustard mash, buttered seasonal greens, red wine sauce	£18.50
Pheasant schnitzel, truffle & parmesan hasselback potatoes, sauteed broccoli, game jus	£20.00
Market fish of the day	£MVP
Creedy Carver duck breast, potato terrine, charred hispi cabbage & Cumberland sauce	£30.00
Salt baked celeriac, triple cooked parsnips, celeriac puree, crispy kale & watercress	£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 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 16oz 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 | Triple cooked chips
Koffman skin on skinny fries | Triple cooked parsnips, sweet mustard ketchup
Chargrilled broccoli & tenderstem, 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