The Jack Russell Inn Drinks Menu & Wine List

Welcome to the Jack Russell Inn

The vision for the Jack Russell was to open a quality, local establishment that has as little negative impact on its surrounding habitat as possible. We source as much produce from the farm and estate: venison, game birds, pigeons, rabbits, many vegetables, fruit & herbs all come from the land.

Besides the food and drink offering, the Jack Russell is designed to run as green as possible. The electricity is provided to us courtesy of a wind turbine on the hill, our water comes from a bore hole on the estate. The warmth provided in the rooms comes from a biomass boiler burning wood pellets sourced from our woodland. We also return water to land through our bio digester waste management system.

We tread as lightly as we can...

To start

Bottled Faccombe Estate Water

Simply Still or Slightly Sparkling £3.50

As the modern day custodians of this historic ancient landscape we are delighted to share with you our best kept secret. This silk-soft, chalk-stream water contributes to our drive for a sustainable, carbon neutral environment. Enjoy....

Aperitifs

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

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Draught

Lagers

Gritchie's Angels Lore | 4.2%	£5.25
Single Fin Lager | 4.0%	£5.75
1936 Bière | 4.7%	£6.25

Ales

English Lore | 4.0%	£4.25
Ramsbury Gold | 4.5%	£4.95
Timothy Taylor's Landlord | 4.3%	£5.75

Cider & Other Draught

Sassy Cidre Brut | 4.5%	£5.95
Shipyard American Pale Ale | 4.5%	£5.05
Guinness | 4.2%	£6.05

Bottled

Old Mout Cider Kiwi & Lime | Berries & Cherries | Strawberry & Apple Cider | 4%	£5.95
Peroni Nastro Azzurro | 5.1%	£4.35
Corona Extra | 4.5%	£4.85
Ramsbury Red Ram | 4.5%	£4.25

Low & Alcohol Free

Shipyard Low Tide Pale Ale | 0.5%	£4.95
Brooklyn Special Effects Lager | 0.4%	£4.85
Peroni Nastro Azzurro 0% | 0%	£4.15

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Cocktails

HOME-MADE COCKTAILS

The Jack Russell Bloody Mary £9.50
Homemade horseradish vodka | Tomato juice | Spices

British Bellini £9.00
Prosecco | Seasonal British Fruit Purée

Kir Royale £15.00
Laurent Perrier Champagne | Crème de Cassis

Negroni £9.50
Bombay Sapphire Gin | Vermouth | Campari

Highclere Castle Gin Martini £9.95
Highclere Castle Gin | Dry Vermouth | Orange

Vanilla Old Fashioned £9.95
Woodford Reserve Bourbon | Vanilla | Orange | Bitters

Chambord Bramble £12.50
Bombay Bramble Gin | Chambord | Lemon

Espresso Martini £9.95
Sapling Vodka | Edwards Coffee Liqueur | Espresso | Vanilla

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Gin

Berkshire Rhubarb & Raspberry	£3.50
Berkshire Dry	£5.25
Bombay Samphire	£3.00
Bombay Bramble	£4.00
Brockmans	£4.00
Chase Dry	£4.00
Chase Hedgerow Elderflower	£5.50
Chase Orange	£5.50
Chase Pink Grapefruit and Pomelo	£5.50
Chase Bramley Apple & Rhubarb	£5.50
Cotswolds Dry	£3.75
Cotswolds Wildflower	£4.00
Four Pillars Bloody Shiraz	£4.75
Hendricks	£4.50
Highclere Castle	£4.50
Jack Russell Gin	£3.50
Jack Russell Sloe Gin	£3.75
Malfy Blood Orange | Malfy Con Limone	£5.25
Mermaid | Mermaid Pink	£4.75
Ramsbury	£3.75
Salcombe | Salcombe Rose	£5.00
Silverback	£4.50
Tanqueray 10	£4.75
Twisted Nose	£5.25
Warner's Honeybee	£4.25
Warner's Sloe	£4.50
Whitley Neill	£3.25
Whitley Neill Lemongrass | Gooseberry | Pineapple	£3.50
Winchester	£5.25

Non-alcoholic Gins

Everleaf Forest *(notes of saffron, vanilla & orange)*	£3.75
Everleaf Mountain *(notes of cherry blossom, strawberry & roschip)*	£3.75
Everleaf Marine *(notes of kelp, bergamot and buckthorn)*	£3.75

Tonics

Fevertree Tonic | Fevertree Light | Fevertree Mediterranean	£2.45



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Vodka

Sapling Vodka	£3.00
Belvedere	£3.75
Black Cow	£3.25
Black Cow English Strawberry	£3.25
Chase Original	£4.25
Chase Marmalade	£5.50
Chase Rhubarb	£5.50
Mermaid Salt	£4.25
Ramsbury	£4.60
Ramsbury Winter	£3.60

Tequila & Mezcal

Casamigos Anejo	£6.00
Patrón Anejo	£7.00
Patrón Silver	£5.20
The Lost Explorer Espadin 8-Year-Old	£9.75

Brandy

Hennessy	£4.20
Hennessy X.O	£17.50
Hine Cigar reserve	£9.00
Leopold Gourmel Age du Fruit 10 Carats	£8.00
Leopold Gourmel Age du Fruit 15 Carats	£11.00
Maxime Trijol VSOP	£6.00
Maxime Trijol XO	£13.00
Aballen Calvados	£4.50
Somerset Cider Brandy 10-Year-Old	£5.75



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Whisky

Highland Park 12Year Old | Orkney	£4.90
Talisker 10Year Old | Isle of Skye	£4.95
Bowmore 12Year Old | Islay	£4.90
Laphroaig 10Year Old | Islay	£5.25
Auchentoshan Three Wood | Lowland	£6.00
Monkey Shoulder Blended Malt | Speyside	£3.25
Balvenie 12Year Old | Speyside	£5.50
Glenmorangie Original | Highland	£4.35
Dalmore 12Year Old | Highland	£5.25
Compass Box Hedonism	£7.50
Jameson's | Ireland	£3.50
Cotswolds Single Malt | England	£5.25
Famous Grouse	£3.00

Bourbon

Jack Daniels	£3.15
Buffalo Trace	£3.25
Old Forester	£3.15
Knob Creek 9 Year Old	£4.30
Jack Daniels Single Barrel	£4.50
Woodford Reserve	£4.25

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Rum

Havana Club 3-Year-Old	£3.40
Duppy Share	£3.50
Havana Club 7-Year-Old	£3.75
Aluna Coconut Rum	£3.25
Kraken Spiced Rum	£4.10
Diplomatico Reserva Exclusiva	£5.40

Liqueurs

Amaretto | Disaronno	£3.50
British Cassis | White Heron	£3.35
Chambord Raspberry Liqueur	£4.25
Cointreau	£3.25
Edwards Cold Brew Coffee Liqueur	£3.50
Cotswolds Cream Liqueur (50ml)	£6.00
Drambuie	£3.25
Frangelico Hazelnut Liqueur	£3.25
Jagermeister	£3.25
Limoncello | Tosolini	£3.10
The King's Ginger Liqueur	£4.00

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Softs

Diet Coca Cola	Pint	£4.00	Half	£2.00
Coca Cola Zero	Pint	£4.00	Half	£2.00
Lemonade	Pint	£4.00	Half	£2.00
Eager Juices Orange | Apple | Pineapple Cranberry | Grapefruit	Pint	£4.50	Glass	£3.00
Eager Juice & Soda	Pint	£2.50	Glass	£2.00
Eager Juice & Lemonade	Pint	£4.50	Glass	£3.25
Cordial & Lemonade	Pint	£4.25	Glass	£2.75
Cordial & Soda	Pint	£2.00	Glass	£1.50
Coca Cola 330ml bottle				£3.25
Diet Coke 330ml bottle				£2.95
Big Tom Spiced Tomato Juice				£3.50
Belvoir Sparkling Elderflower				£4.10
Belvoir non-alcoholic Passionfruit Martini				£4.10
Belvoir Raspberry Lemonade				£4.10
Belvoir Sparkling “Pink Lady” Apple Juice				£4.10
Ginger Beer				£2.45
Ginger Ale				£2.45
Fevertree Tonics Regular | Light | Mediterranean				£2.45
Cawston Sparkling Apple Juice				£3.20
Cawston Sparkling Rhubarb				£3.20
Cawston Juice Cartons Apple & Pear | Apple & Mango | Apple & Berries				£2.95
Sparkling Water 330ml				£2.25
Still Water 330ml				£2.25

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Sparkling & White Wines

SPARKLING	125ml	Bottle
Coates & Seely Brut Reserve NV, Hampshire	£10.50	£60
N.V. Dea Del Mare Prosecco, Extra Dry	£7.50	£33
Coates & Seely Brut Rosé NV, Hampshire		£65
N.V Ayala Brut Majeure	£15.00	£90
Laurent Perrier Réserve NV, Champagne, France	£17.00	£115
Bollinger, Special cuvee N.V		£145
Dom Perignon Brut, Champagne, France, 2010		£250
MAGNUMS		
Taittinger Brut Réserve NV, Champagne, France		£175

WHITE	175ml	250ml	Bottle
Citrus & Sunshine			
L'Talia Bianco Italiano, Italy	£6.75	£9.00	£26
De Chansac Sauvignon Colombard, IGP Cotes de Gascogne	£6.85	£10.00	£30
Gavi di Gavi, Figini, Az Agr La Chiara, Italy			£41
La Poda Albarino, Rias Baixas, Spain			£47
Mineral & Green			
Klein Kasteelberg Chenin Blanc Grenache Blanc, Swartland. S africa			£29
Riesling Brauneberger, Mosel, Gunther Steinmetz			£44
Picpoul de Pinet, La Cave de L'Ormarine. France	£7.50	£10.95	£32
Gruner Veltliner Klassik, Niederosterreich, Weingut Nastl			£39
Macon-Villages, La Cote Blanche, Cave de Lugny			£42
Hunter's Sauvignon Blanc, Marlborough, New Zealand	£10.00	£14.00	£41
Moss Wood Semillon, Margaret River, Western Australia			£53
Big & Rich			
La Foule Chardonnay, IGP Pays d'Oc France	£6.20	£10.25	£31
Chablis, Domaine Louis Moreau			£62
Bourgogne Chardonnay, Domaine Borgeot			£70
Sancerre Domaine Bernard Reverdy, France			£62

All wines by the glass are also available in 125ml please ask for an "extra small". Unless specified we always serve the latest vintage available

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Red & Rosé Wines

RED	175ml	250ml	Bottle
Easy & Fruity			
Vigneti del Sole Sangiovese, IGT Puglia, Pasqua, Italy	£6.75	£9.00	£26
Les Betes Rousses Rouge, Vin de France	£6.25	£8.50	£25
Vin du Marche Merlot, IGP Pays d'Oc	£6.85	£8.75	£27
Les Muriers Pinot Noir, Pays d'Oc, Domaine de Castelnau, France	£7.75	£10.95	£33
Hunter's Pinot Noir, Marlborough, New Zealand			£49
Petit Pissarres, Priorat, Costers del Priorat, Spain			£53
Warm & Spicy			
Marques de Reinosa Rioja Crianza, Bodegas Marques de Reinosa	£7.85	£11.00	£34
Chateau de Montfrin Rouge, AOP Costieres de Nimes, Chateau de Montfrin	£8.75	£12.50	£38
Raza Reserva Malbec, Famatina Valley, Vinas Riojanas	£7.85	£11.00	£34
Chianti Classico, Casaloste, Panzano, Tuscany			£65
Antiche Terre, Amarone della Valpolicella			£68
Dark & Rich			
De Chansac Carignan, Old Vines, IGP de l'Herault, France			£27
Le Pigeonnier, Côtes de Rhone, France 2010			£35
Rioja Reserva, Ortega Ezquerro, Rioja, Spain			£58
Crozes-Hermitage Rouge, Domaine Etienne Pochon, France			£60
Barolo, Luca Bosio, Spain			£69
Château Peymouton, 2018 St. Emilion Grand Cru, France			£72
Château Cissac, Haut Medoc 2017, France			£59
Fleurie, Domaine de Sermezy, Patrice Chevrier, France			£42
ROSÉ			
Montfrin la Tour Rose, IGP Coteaux du Pont du Gard, Chateau de Montfrin	£7.95	£11.45	£35
Château St Baillon Côtes de Provence Rosé, France	£9.50	£13.50	£40
Notorious Pink, Grenache, Famille Pugibet, Languedoc-Roussillon, France			£40
Chateau d'Esclans, Whispering Angel, Rosé, Côtes de Provence, France			£59
Mirabeau Pure, Côtes de Provence, France			£73
MAGNUMS			
Montfrin la Tour Rose, IGP Coteaux du Pont du Gard, Chateau de Montfrin			£68
Château St Baillon Côtes de Provence Rosé, France			£90

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Fine Wine

WHITE WINE	Bottle
St Véran Domaine de la Croix Senaillet 2021	£55
St Véran, Dommaine G.Saumaize, Vieilles vignes 2021	£75
Montagny, 1er Cru Vieux, Château Jean-Marc Boillot 2022	£78
Puligny Montrachet, Alain Chavy, Les Charmes 2021	£145
Meursault-Charmes 1er Cru- Les Charmes Dessus 2020	£185

RED WINE - BORDEAUX	
Château Lagoa Barton, St Julien, 2008	£180
Château Haut Batailley, Pauillac, 2016	£150
Château Grand Puy Lacoste Pauillac 2016	£150
Château La Dame de Montrose St Estephe 2016	£90
Château Canon, St Emillion 2016	£250

BURGUNDY	
Gevrey-Chambertin, Marchand. Tawse 2021	£130
Chambolle-Musigny Dommaine Odoul-Coquard 2018	£175
Clos de Vougeot, Domaine Drouhin-Laroze, Grand Cru, Cote de Nuits, 2017	£220
Chassagne-Montrachet 1er cru Morgeot 2020	£125
Volnay Vieilles Vignes, Roche de Bellene 2018	£75

RED WINE – MAGNUMS	
Château Leoville Barton, St Julien 2009	£510
Château Pagodes de Cos, St Estephe 2009	£330
Château Leoville Barton, St Julien 2011 **6 litres**	£1210

WHITE WINE- MAGNUMS	
Chablis 1e Cru, Montee de Tonnerre, Domaine William Fevre 2015	£270

STICKIES & PORT	
Windsor Ruby Port (75cl)	£57
Cockburns Tawny Port (50cl)	£59

(Other stickies & ports are available by the glass – please ask for details)

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Cigars

Hoyo de Monterrey Epicure Number 2	£37.00
Trinidad Vigia	£56.00
Cohiba Robusto	£75.00
Cohiba Siglo 1	£35.00
H Upmann Magnum	£35.00
Partagas Serie D4	£30.00
Montecristo Petit Tubos	£27.00
Punch Petit Coronations	£17.00
Romeo & Julietta Number 3	£18.00
Montecristo Puritos	£2.50

Bar Snacks

Pipers Crisps Salted | Salt & Vinegar | Cheddar & Onion | Beef | Sweet Chilli Chorizo | Dill & Jalapeno | Salt & Black Pepper	£1.60
Mr Filberts Salted Nuts	£2.75
Mr Filberts Dry Roasted Nuts	£2.75
Mr Filberts Soho Bar Mix	£2.75
Mr Filberts Sweet Mexican Spice Nuts	£3.25
Mr Filberts Salt & Pepper Cashews	£3.50

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For what we are about to receive,
From the forests and fields of old Faccan-Cumbe,
May we all be truly grateful...
- Anon

In a Nutshell...

Exactly when Faccan-Cumbe (as it was once known) was established is yet to be determined, but a cluster of barns close to the original site of the village rest on Roman foundations so it is fair to say this has been a home for many centuries.

The old trade routes, carved out of this flinty, chalk-dominant earth will run through our forests and vales for a civilised eternity. Back then (whenever then was) the two valleys to the east and west of where you are now were vibrant farming communities that profited culturally and economically from sitting on busy trade routes to and from London. Even back then we played host to the weary traveller, seeking to make or spend their fortune as they journeyed to or from our nation's capital.

But with such great traffic also came great risk of disease. As the great plague ravaged these green and pleasant hills, the flourishing rural community was slowly decimated. Those fortunate few who survived fled for the high ground and made that their new home and that's where we now find ourselves today.
So what do we know about this particular (oh-so-modern) version of Far Coombe other than the change of name and a telephone signal as reliable as a hot English summer?

The earliest recorded origins of Faccombe as we have come to know it today are found in the Domesday book. Once land that belonged to King John, it was split into three estates & three manors. Faccombe Cosyns east, Faccombe Netherton down the hill to the west &Faccombe Upstreet where you find yourself today.

To condense the most exciting (or grizzly) part of our history into as much of a nutshell as possible: At a court held in 1426 it was presented that 'With the help of some local friends, the Cosyn family, who

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had spent the better part of a century in a bitter feud with the Punchardon family (of Upstreet and Netherton) ambushed the Punchardons at Cosynstreet. John Punchardon, head of the family was beaten to death.' When the incident was brought to the court being held at Faccombe Netherton, the Cosyns and their friends arrived heavily armed and put a halt to proceedings. Swift vengeance followed as the kings forces arrested the criminals, hanging all but one of the Cosyns up at the Gibbet on Combe hill. The last remaining Cosyn was eventually forced to sell the estate to the Punchardons. The name of this rebellious family is still preserved in the form of the footpath of Curzon Street and its two barns that were part of the old manor house and are now in the process of being restored by the estate.

Faccombe Netherton and Faccombe Upstreet eventually became the Faccombe and Netherton they are today. Despite "careful watch on the morals of these villagers" fierce rivalries between the two were played out either on the cricket pitch (now the deer park), at cards (in here) or at the churchyard (in Netherton) over a game of skittles, bowls or pat-ball. A number of millers and farmers end up in court and in the clink for failing to pay taxes due to heavy gambling debts and it is reported that even "the tithingman (tax collector) was fined for failing to present inhabitants whose custom it was to play bowls every Sunday".

The Manor

Was built upon the foundations of some of the earliest establishments in Faccombe. What began as a simple farmstead complete with windmill and bakery was eventually inherited and taken over by Allan Borman Heath in 1857. Deciding he liked the view from above he sold his house in West Woodhay and built on the foundations of the bakery, which now happens to be the wine cellar. He transformed the place into the early Georgian Manor you (sort of) see today. The following owners, Cpt. The Hon. Eric Butler Henderson and his wife Sophia were benefactors to the local Andover orphanage. Sophia outlived him by twenty five years. She would plant 100 daffodil bulbs at the start of every season in his memory and when they were in full bloom the orphans would come for tea and pick huge bouquets with potential future parents. Legend has it in the years after her death, when the house was about to be turned into a hotel her ghost could be seen in the fields around Faccombe. When the current family in residence bought the house, sightings were limited to Daffodil season and then disappeared altogether. The ritual planting of the Faccombe daffodil still continues to this day and come the blooming time is is quite the sight to behold... so long as the deer and rabbits don't get to them first!

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Last Orders For a Fearless Landlady"

by Jez Gale (Chief Archivist of the Daily Echo).

IT WAS DUBBED "THE BATTLE OF THE BEER"...!

On one side of the counter stood defiant Winifred Gresham. On the other were the inhabitants of a Hampshire hamlet. They wanted Mrs Gresham out. She was adamant she was staying put.

They alleged - to use court vernacular - she was not 'a fit and proper person to hold a licence.'

In turn, she condemned them as "the most small minded people I have ever met. Their claim is slanderous and a slur on my character."

And she vowed: "I am going to fight this all the way."

It was not so much a fight, almost a war as the battle waged on and on.

The confrontation was all the more complicated because the George & Dragon pub she ran in Faccombe - population 53 - North Hampshire formed part of the estate of Mrs Sophia Butler-Henderson who had died 18 months earlier.

Since then the pub had been sold and the estate's trustees had also taken the villagers' side.

That smacked of "feudalism!" roared Mrs Gresham, convinced the trustees were behind the move to kick her out.

As for the villagers she sneered: "They don't use my pub. I don't have anything to do with this village at all."

So it was down to a judge at Andover County Court on February 21, 1979, to decide her fate.

Mrs Gresham told the court how she had ploughed £20,000 savings into bringing the pub up to bed and breakfast standards since taking over the licence eight years ago.

She won the judge's admiration - but lost her case.

"If it was my task to decide it according to where my sympathies lie, Mrs Gresham would win by a distance," sighed Judge C S Rawlings. "But I have to make a decision according to the law."

He then granted vacant possession to the trustees with a stay of execution for six weeks.

Her counsel John Powell suggested the trustees should compensate Mrs Gresham - who left the court in a flood of tears - compensation for the 'huge finance" she had put into the business.

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Typically Mrs Gresham fought on - and again lost at the Court of Appeal in London in July.

"It's like a bad dream," she lamented of the ruling delivered by Lord Roskill.

So on August 10, she was due to go - but her opponents were in for a shock.

At a so called farewell party, dressed in an elegant green evening gown, she stunned villagers by declaring she was not going until the trustees paid her in full for the fixtures and fittings.

She firmly rejected the first offer of £2,500 less £1,300 for rent and court costs.

The trustees of the departed Butler Hendersons came back with a revised offer of £5,000. "The biggest insult yet," she sneered. "I am being victimised and exploited."

Eventually, she left - after a 10 month battle in December - but with a smile on her face.

"I have gotten the settlement I wanted. If the village and the owners had taken a reasonable attitude, there would have been none of this unpleasantness. But when we arrived at an agreement, I was happy to give them vacant possession at the earliest opportunity. They tried to treat me like a serf and failed."

So close to Christmas, she moved into a hotel in Andover, with plans to buy a bungalow.

However, three months later, she announced that she and her second husband George had bought a pub near St Mary Bourne... also named the George and Dragon.

Locals who were friends with George and knew of her reputation would always phone ahead of their pint and ask "Hey George? Is the Dragon in!?"

As for the George & Dragon, it was sold to Brigadier James Landon who renamed it the Jack Russell.

After three years of planning and much hard work, The Jack Russell was rebuilt and opened in November 2017.

