



Vegan Menu

Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

Nibbles

House breads, olive oil & balsamic £5.00

Garlic & herb marinated olives £4.50

Starters

Roast beetroot salad, vegan feta beetroot & port puree, toasted walnuts, reduced balsamic	£10.00
Soy marinated broccoli heart tomato skewers, crisp gem, pomegranate, bang bang sauce	£7.50

Mains

Quinoa salad, grilled gem lettuce, salt baked celeriac, toasted buckwheat & watercress	£8.50 / £17.00
Roast tomato & field mushroom burger, shredded iceberg, toasted bun, sweet chilli jam & sauteed potatoes	£16.00
Ginger & miso broth, sesame fried greens, tofu, soba noodles, garden herbs, coriander	£16.00

Sides £5.00 each

Spinach & avocado salad, roast sweetcorn, extra virgin olive oil

House salad, cucumber & radish, grilled lemon dressing

Sauteed seasonal greens, garlic chilli & parsley oil | New potatoes, spring onion & chives

Desserts

Sticky toffee pudding, coconut caramel sauce, vegan vanilla ice-cream £8.50

Chocolate brownie, chocolate sauce & vegan vanilla ice-cream £8.50

Garden apple & plum crumble, Blackcurrant sorbet £8.50

Sorbets £2.50 per scoop

**Where possible, we use as much produce from the beautiful Faccombe 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