



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, whipped herb butter, olive oil & balsamic	£5.00	Garlic & herb marinated olives	£4.50
Cauliflower 'popcorn', teriyaki, sesame, chilli & spring onion	£8.00		
Beef shin croquettes, walnut ketchup, shaved parmesan	£8.00		

Starters

Leek & potato soup, cheese & onion grissini, chive oil	£7.50
Smoked Chalkstream trout, pickled cucumber & radish salad, wasabi crème fraiche, treacle 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
Chicken liver parfait, red onion jam, Melba toast, torched plum	£8.50

Mains

Roast Cornish Cod, new potatoes, sauteed cabbage, steamed St Austell Bay mussels, dill cream sauce	£25.00
Stokes Marsh Farm beef pie, puff pastry, mustard mash, buttered seasonal greens, red wine sauce	£18.50
Pavé of venison, crushed potatoes, creamed spinach, crispy onions, game jus	£24.00
Market fish of the day	£MVP
Confit Creedy Carver duck leg, Toulouse sausage cassoulet, garlic crumb, herb oil	£26.00
Quinoa salad, grilled gem lettuce, salt baked celeriac, toasted buckwheat, 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 Creamed spinach
Sauteed seasonal greens, garlic chilli & parsley oil House salad, cucumber & radish, grilled lemon dressing

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