



## Dairy Free Menu

### 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, olive oil & reduced balsamic	£5.00	Garlic & herb marinated olives	£4.50	
Cauliflower 'popcorn', teriyaki, sesame, chilli & spring onion				£8.00

### Starters

Smoked Chalkstream trout, pickled cucumber & radish salad, sourdough croutes	£10.50
Chargrilled satay game skewers, crisp gem, pomegranate, bang bang sauce	£8.00
Roast beetroot salad, beetroot & port puree, vegan feta, toasted walnuts, reduced balsamic	£10.00
Crispy tempura king prawns, sweet chilli jam & lemon	£9.00

### Mains

Roast Cornish Cod, new potatoes, sauteed cabbage & steamed St Austell Bay mussels	£25.00
Pavé of venison, crushed potatoes, sauteed 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 &amp; Seely Brut Reserve £10.50</i>	
'Smashed' burger, two 3oz patties, shredded iceberg, toasted bun, burger sauce, red cabbage coleslaw & Koffman skin on skinny fries	£17.50
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak, spinach & avocado salad, triple cooked chips, red wine sauce	£36.00
Chargrilled dry-aged Stokes Marsh Farm 16 <sup>oz</sup> Chateaubriand to share, confit garlic, slow roast tomatoes, triple cooked chips, spinach & avocado salad, red wine sauce	£80.00

### Sides £5.00 each

Spinach & avocado salad, roast sweetcorn, honey & mustard dressing   Triple cooked chips
Koffman skin on skinny fries   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