



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

Rosemary foccacia, extra virgin olive oil & balsamic £5.00

Garlic & herb marinated olives £4.50

Starters

Beetroot mousse, escabeche of vegetables, reduced white balsamic, soy roasted pumpkin seeds	£10.00
Pea & watercress soup, chive oil & sourdough	£8.00

Mains

Marinated cauliflower steak, chargrilled sprouting broccoli, Jerusalem artichoke puree, spiced dukkha	£17.00
Roast tomato & field mushroom burger, shredded iceberg, toasted bun, sweet chilli jam & sauteed potatoes	£16.00
Haricot & butter bean cassoulet, sesame fried greens, garlic crumb, wild garlic oil	£16.00

Sides £5.00 each

Rocket salad, extra virgin rapeseed oil | House salad, cucumber, radish, pickled veg
Chargrilled sprouting broccoli, crispy chilli oil

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

Rhubarb salad, rhubarb compote & sorbet, candied peel, mango salsa £8.50

The Jack Russell Sgroppino, blended lemon sorbet & absolute vodka £9.00

Vegan vanilla ice cream / 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