



Aperitifs

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

Nibbles

Rosemary focaccia, wild garlic butter, olive oil & balsamic £5.00 Garlic & herb marinated olives £5.00

Mushroom arancini, black garlic emulsion, parmesan shavings & truffle £7.00

Chicken tapioca crackers, chicken salt £5.00

Starters

Pea & watercress soup, braised ham hock, chive oil, sourdough	£8.00
Cornish crab crumpet, brown crab pate, pickled daikon radish, carrot ribbons, yuzu & ginger dressing	£10.50
Crispy pork belly bites, celeriac & apple remoulade, spiced apple puree, crispy sage	£8.00
Beetroot mousse, escabeche of vegetables, reduced white balsamic, soy roasted pumpkin seeds	£10.00
Panko breaded Cornish sole, anchovy mayo, cucumber, caper & gherkin salad	£9.00
Stokes Marsh farm fillet of beef carpaccio, Bovril cracker, crispy garlic chips & shallot rings	£12.00

Mains

Chalkstream trout, torched gem, roast baby potatoes, allium fricassee, herb crème fraiche	£25.00
West Woodhay lamb pithivier, creamy mash, lamb fat carrot buttered minted peas, red wine sauce	£18.50
Chargrilled West End Farm pork tomahawk, salt baked pineapple, mango salsa, basil polenta chips	£26.00
Market fish of the day	£MVP
Cornfed chicken Holstein, fried duck egg, caper & anchovy butter, crispy potatoes	£22.00
Marinated cauliflower steak, chargrilled sprouting broccoli, Jerusalem artichoke puree, spiced dukkha	£17.00
Beer battered Cornish catch of the day, triple cooked chips, crushed peas, lemon	£18.50
<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	£18.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak, garlic butter, rocket & parmesan salad, triple cooked chips, bearnaise sauce	£37.00
Chargrilled dry-aged Stokes Marsh Farm 16^{oz} Chateaubriand to share, garlic butter, confit garlic, slow roast tomatoes, triple cooked chips, rocket & parmesan salad, brandy peppercorn & bearnaise sauce	£85.00

Sides £5.00 each

Rocket & parmesan salad, extra virgin rapeseed oil | Chargrilled sprouting broccoli, crispy chilli oil
Koffman skin on skinny fries | Lamb fat carrots, garlic crumb & chives
Triple cooked chips| House salad, cucumber, radish, pickled veg & honey and mustard 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