



Sunday Menu – Dairy Free

Aperitifs

Coates & Seely Brut Reserve (125ml)	£11.50	Jack Russell Gin Dry Martini	£9.95
British Bellini	£9.00	Classic Negroni	£9.50

Nibbles

Rosemary focaccia, extra virgin olive oil & balsamic £5.00 Garlic & herb marinated olives £5.00
Chicken tapioca crackers, chicken salt £5.00

Starters

Tomato gazpacho, cucumber, red onion & basil, Hobbs House sourdough	£8.00
Cornish crab & potato salad, Wye Valley asparagus, wild garlic mayo	£10.50
Lamb koftas, baby gem lettuce & cucumber salad	£8.00
Stokes Marsh Farm fillet of beef carpaccio, reduced white balsamic, rocket salad	£12.00

Mains

Market fish of the day	£MVP
Marinated cauliflower steak, chargrilled sprouting broccoli, Jerusalem artichoke puree, spiced dukkha	£17.00
Tamarind & maple glazed slow roast pork belly, potato rosti, sesame roasted pak choi	£20.00

Sunday Roasts

All served with roast potatoes, honey roasted carrot, seasonal greens & gravy

Hasselback roasted butternut squash, onion & soy vegetarian gravy £17.00

Roast rump cap of Stokes Marsh Farm beef (*served pink*) £22.00

Slow roast leg of Somerset lamb £22.00

½ roast Wiltshire chicken £18.00

Dry-aged Stokes Marsh Farm 16oz Chateaubriand to share £85.00

Sides £5.50 each

Garlic & herb roasties | Honey roasted carrots

Rocket salad, extra virgin rapeseed oil

Sauteed seasonal greens

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 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