



Vegan Menu

Aperitifs

Coates & Seely Brut Reserve (125ml)	£11.50	Jack Russell Gin Dry Martini	£9.95
British Bellini	£9.00	Classic Negroni	£8.75

Nibbles

Rosemary focaccia, extra virgin olive oil & balsamic £5.00

Garlic & herb marinated olives £4.50

Starters

Tomato gazpacho, cucumber, red onion & basil, Hobbs House sourdough	£8.00
Heritage tomatoes on toast, passata sauce, garden herbs	£9.00
Vegan citrus yoghurt, chargrilled local baby vegetables, chilli, garlic & parsley oil, Italian style crispbreads	£10.00

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 & Heritage tomatoes
Chargrilled sprouting broccoli & courgettes, 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
Chocolate 'aero', honeycomb crumb, chocolate & mint crisps, natural bees honeycomb	£9.00
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.