



Aperitifs

Coates & Seely Brut Reserve (125ml)	£11.50	Jack Russell Gin Dry Martini	£9.95
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

Beer battered gherkins, ranch dipping sauce £7.00

Chicken tapioca crackers, chicken salt £5.00

Starters

Tomato gazpacho, cucumber, red onion & basil, Hobbs House sourdough	£8.00
Cornish crab & potato salad, Old Winchester cheese tartlet, asparagus, wild garlic mayo	£10.50
Lamb koftas, baby gem lettuce & tzatziki	£8.00
Lebnah, chargrilled local baby vegetables, chilli, garlic & parsley oil, Italian-style crispbreads	£10.00
Cornish sardines on toast, passata sauce, heritage tomatoes, garden herbs	£9.00
Stokes Marsh Farm fillet of beef carpaccio, reduced white balsamic, rocket & parmesan salad	£12.00

Mains

Malaysian-style curried Cornish cod, Bombay potatoes, wilted spinach, mint yoghurt, garlic flatbread	£26.00
West Woodhay lamb pithivier, creamy mash, lamb fat carrot, buttered minted peas, red wine sauce	£18.50
Tamarind & maple glazed pork tomahawk, sesame roasted pak choi, basil polenta chips	£26.00
Market fish of the day	£MVP
Cornfed chicken Holstein, fried duck egg, caper & anchovy beurre noisette, chargrilled courgettes	£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 £11.50</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	£36.00
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 £5.50 each

Rocket & parmesan salad, extra virgin rapeseed oil | Chargrilled broccoli & courgettes, crispy chilli oil
Koffman skin on skinny fries | Lamb fat carrots, garlic crumb & chives
Triple cooked chips | House salad, cucumber, radish, heritage tomatoes, 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.