



## 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, Ramsbury extra virgin rapeseed oil & balsamic £5.00

Garlic & herb marinated olives £4.50

### Starters

Heritage tomatoes on toast, passata sauce, garden herbs	£8.00
Cashew nut hummus, chargrilled veg, curried apple dressing, lavosh cracker	£9.00

### Mains

Marinated cauliflower steak, salt baked beetroot, chargrilled aubergine 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 £5.50 each

Cornish scrapers, spring onions & chives | Sauteed summer greens, crispy chilli oil

Chargrilled broccoli & courgettes, grilled lemon dressing, toasted almonds

House salad, cucumber, radish & Heritage tomatoes

### 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 & rhubarb 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

### Yarde Farm Devonshire Vegan 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.