



Sunday Menu

Coates & Seely English Sparkling (125ml) £12.00

Nibbles

Garlic & herb marinated olives £5.00 Beer battered gherkins, ranch dipping sauce £7.00
Cheese & poppy seed rolls, chive butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00
Cauliflower 'popcorn', teriyaki sauce, chilli, spring onion, sesame £7.00

Starters

Spiced parsnip soup, curry oil, parsnip crisps, Hobbs House sourdough £8.00
Tempura king prawns, sweet chilli jam, lemon £8.50
Maple glazed game & chorizo skewers, roast red pepper coulis £8.00
Cauliflower 'bang-bang' salad, baby gem, chicory, pomegranate £9.00 / £15.00
Local venison fillet carpaccio, pickled mushrooms, parmesan crisps, black garlic dressing, hazelnuts £12.00

Mains

Creedy Carver duck breast, potato rosti, sesame fried pak choi, plum sauce £30.00
Market Fish of the Day £MVP
Pork schnitzel, fried duck egg, pickled red cabbage, buttered new potatoes £22.00
Rosemary roast squash, potato gnocchi, oyster mushrooms, chestnut purée, toasted almonds £17.00

Sunday Roasts

All served with roast potatoes, Yorkshire pudding, honey roasted carrot, celeriac purée, cauliflower cheese, seasonal greens & gravy

Maple glazed parsnips, 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
Half roast Wiltshire chicken £18.00

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

Sides

Garlic & herb roasties | Honey roasted carrots
Spinach & avocado salad, honey & mustard dressing
Sautéed seasonal greens | Cauliflower cheese

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.