



Welcome to The Jack Russell Inn

The vision for the Jack Russell was to open a quality, local establishment that has as little negative impact on its surrounding habitat as possible. We source as much produce from the farm and estate: venison, game birds, pigeons, rabbits, many vegetables, fruit & herbs all come from the land.

Besides the food and drink offering, the Jack Russell is designed to run as green as possible. The electricity is provided to us courtesy of a wind turbine on the hill, our water comes from a bore hole on the estate. The warmth provided in the rooms comes from a biomass boiler burning wood pellets sourced from our woodland. We also return water to land through our bio digester waste management system.

We tread as lightly as we can...



To start

Bottled Faccombe Estate Water

Simply Still or Slightly Sparkling £3.50

As the modern-day custodians of this historic ancient landscape we are delighted to share with you our best kept secret. This silk-soft, chalk-stream water contributes to our drive for a sustainable, carbon neutral environment. Enjoy....



The Jack Russell Inn prior to the 2017 renovations



The Jack Russell Inn Drinks Menu & Wine List

Draught

Lagers

Tarka Lager, Otter Brewery, Luppitt, Devon 4.0%	£5.70
Victoria Malaga Lager 4.8%	£6.10
1936 Bière 4.7%	£6.35

Ales

Otter Bitter, Otter Brewery, Devon 3.6%	£4.60
Ramsbury Gold, Ramsbury Brewery, Wiltshire 4.5%	£4.95
Deer Stalker, Ramsbury Brewery, Wiltshire 4.0%	£4.75

Cider & Other Draught

Showerings Cider, Shepton Mallet, Somerset 4.5%	£5.70
Otter Pale Ale, Otter Brewery, Devon 4.9%	£5.70
Guinness 4.2%	£6.60

Bottles & Cans

Old Mout Cider	
Kiwi & Lime Berries & Cherries Strawberry & Apple Cider 4.0%	£6.50
Peroni Nastro Azzurro 5.1%	£4.50
Corona Extra 4.5%	£4.85
Ramsbury Red Ram 4.5%	£4.50
Peroni Gluten-Free 5.0%	£4.50

Low & Alcohol Free

Guinness 0% 0.0%	£7.75
Shipyards Low Tide Pale Ale 0.5%	£5.25
Lucky Saint Low Alcohol Lager 0.5%	£5.25
Peroni Nastro Azzurro 0% 0.04%	£4.25
0% Old Mout Berries & Cherries 0.05%	£6.00



House-made Cocktails

JACK RUSSELL HOUSE COCKTAILS

The Jack Russell Bloody Mary <i>House-made horseradish vodka Tomato juice Spices (contains gluten)</i>	£9.95
The Jack Russell Negroni <i>Jack Russell Gin Martini Rosso Campari</i>	£10.50
The Jack Russell Gin or Sapling Vodka Martini <i>Dry Vermouth Lemon or Olive (ask for a "Dirty" Martini, if required)</i>	£9.95
British Bellini <i>Prosecco Seasonal British Fruit Purée</i>	£9.00
Kir Royale <i>Taittinger Champagne Crème de Cassis</i>	£17.00
Vanilla Old Fashioned <i>Woodford Reserve Bourbon Vanilla Orange Bitters</i>	£9.95
Chambord Bramble <i>Bombay Bramble Gin Chambord Lemon</i>	£12.50
Espresso Martini <i>Sapling Vodka Kahlua Coffee Liqueur Espresso Vanilla</i>	£9.95
Passionfruit Martini <i>Sapling Vodka Passoa Passionfruit Liqueur Passionfruit Puré Prosecco</i>	£12.50

SEASONAL COCKTAILS

'Facombe 75' <i>Jack Russell Gin Taittinger Champagne Lemon & sugar syrup</i>	£20.00
Sloe & Rosemary Sparkler <i>Limoncello Jack Russell Gin Lemon juice Soda Water</i>	£12.50
Spiced Orange & Ginger Rummy <i>El Jimador Tequila Blanco Aluna Coconut Rum Mango Purée Soda Water</i>	£11.50
Apple & Rhubarb 'Crumble' <i>Chase Rhubarb vodka Amaretto Apple Juice Cinnamon sugar</i>	£16.50
Beetroot & Basil Margarita <i>El Jimador Tequila Blanco Cointreau Beetroot juice Basil</i>	£11.50



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Dry Gin:

Berkshire Dry	£5.25
Bombay Samphire	£3.75
Brockmans	£4.25
Chase Dry	£5.00
Cotswolds Dry	£4.50
Hendricks	£5.00
Jack Russell Gin	£4.25
Mermaid Mermaid Pink	£5.50
Ramsbury	£4.25
Tanqueray 10	£5.50
Twisted Nose	£5.25
Whitley Neill	£4.25

Flavoured Gin:

Berkshire Rhubarb & Raspberry	£4.25
Bombay Bramble	£5.00
Chase Hedgerow Elderflower	£5.50
Chase Orange	£5.50
Chase Pink Grapefruit and Pomelo	£5.50
Chase Bramley Apple & Rhubarb	£5.50
Cotswolds Wildflower	£5.50
Jack Russell Sloe Gin	£4.50
Malfy Blood Orange Malfy Con Limone	£5.75
Ramsbury Lemon Balm	£4.25
Ramsbury Raspberry	£4.25
Ramsbury Sloe Gin	£4.50
Warner's Honeybee	£5.25

Non-alcoholic Gins

Everleaf Forest (<i>notes of saffron, vanilla & orange</i>)	£4.00
Everleaf Mountain (<i>notes of cherry blossom, strawberry & rosehip</i>)	£4.00
Everleaf Marine (<i>notes of kelp, bergamot and buckthorn</i>)	£4.00

Tonics

Fevertree Tonic Fevertree Light Fevertree Mediterranean	£2.65
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Vodka



Sapling Vodka	£3.75
Belvedere	£5.00
Black Cow	£4.25
Black Cow English Strawberry	£4.25
Chase Original	£4.50
Chase Marmalade	£5.50
Chase Rhubarb	£5.50
Mermaid Salt	£5.00
Ramsbury	£5.00

Tequila & Mezcal

El Jimador Tequila Blanco	£3.75
Casamigos Anejo	£9.50
Casamigos Blanco	£6.00
Casamigos Reposado	£7.50
Patrón Anejo	£7.50
Patrón Silver	£6.00
The Lost Explorer Espadín 8-Year-Old	£8.00

Brandy

Courvoisier VS	£6.00
Hennessy VS	£5.00
Hennessy XO	£19.00
H by Hine VS	£11.00
Leopold Gourmel Age du Fruit 10 Carats	£8.00
Maxime Trijol VSOP	£6.25
Calvados	£4.50
Somerset Cider Brandy 10-Year-Old	£6.50
Baron de Sigognac Armagnac	£4.25

Whisky



The Jack Russell Inn Drinks Menu & Wine List

Highland Park 12Year Old Orkney	£5.00
Talisker 10Year Old Isle of Skye	£6.25
Bowmore 12Year Old Islay	£5.50
Laphroaig 10Year Old Islay	£5.75
Auchentoshan Three Wood Lowland	£6.25
Monkey Shoulder Blended Malt Speyside	£4.25
Balvenie 12Year Old Speyside	£6.25
Glenmorangie Original Highland	£5.00
Dalmore 12Year Old Highland	£6.25
Compass Box Hedonism	£10.00
Jameson's Ireland	£4.25
Cotswolds Single Malt England	£5.50
Famous Grouse	£3.75

Bourbon

Jack Daniels	£3.75
Buffalo Trace	£4.25
Old Forester	£3.75
Knob Creek 9 Year Old	£5.00
Woodford Reserve	£5.25

Rum



Havana Club 3-Year-Old	£3.75
Havana Club 7-Year-Old	£4.25
Duppy Share	£4.25
Aluna Coconut Rum	£3.75
Kraken Spiced Rum	£4.25
Diplomatico Reserva Exclusiva	£5.50

Liqueurs

Amaretto Disaronno	£3.75
Crème de Cassis Edmond Briottet	£3.75
Chambord Raspberry Liqueur	£5.00
Cointreau	£3.75
Kahlua coffee liqueur	£4.50
Kummel Herb Liqueur	£5.50
Cotswolds Cream liqueur (50ml)	£6.25
Frangelico Hazelnut liqueur	£3.75
Jägermeister	£3.75
Limoncello Tosolini	£3.75
The King's Ginger Liqueur	£4.50
Stones Ginger Wine (50ml)	£2.75
Antica Black Licorice Sambuca	£3.50
Campari (50ml)	£4.50
Pimms No. 1 (50ml)	£8.00
Martini Dry Vermouth (50ml)	£3.50
Martini Rosso Vermouth (50ml)	£3.50



The Jack Russell Inn Drinks Menu & Wine List

Softs

Diet Coca Cola	Pint	£4.00	Half	£2.00
Coca Cola Zero	Pint	£4.00	Half	£2.00
Lemonade	Pint	£4.00	Half	£2.00
Fruit Juices	Pint	£4.50	Glass	£3.00
Orange Apple Pineapple Cranberry Grapefruit				
Fruit Juice & Soda	Pint	£3.50	Glass	£2.00
Fruit Juice & Lemonade	Pint	£4.50	Glass	£3.25
Cordial & Lemonade	Pint	£4.25	Glass	£2.75
Cordial & Soda	Pint	£2.50	Glass	£1.50
Coca Cola 330ml bottle				£3.50
Diet Coke 330ml bottle				£3.00
Big Tom Spiced Tomato Juice				£3.80
Belvoir Sparkling Elderflower				£4.10
Belvoir Raspberry Lemonade				£4.10
Belvoir Sparkling "Pink Lady" Apple Juice				£4.10
Ginger Beer				£2.65
Ginger Ale				£2.65
Bitter Lemon				£2.65
Fevertree Tonics				£2.65
Regular Light Mediterranean				
Cawston Sparkling Apple Juice				£3.50
Cawston Sparkling Rhubarb				£3.50
Cawston Juice Cartons				£2.95
Apple & Pear Apple & Mango Apple & Berries				
Sparkling Water 330ml				£2.50
Still Water 330ml				£2.50

House-made Mocktails

Non-Alcoholic Negroni Spritz	£6.50
<i>with grapefruit, orange, raspberry & balsamic vinegar</i>	
Non-Alcoholic Classic Mojito	£6.50
<i>with classic flavours of lime, apple & mint</i>	
Non-Alcoholic Passionfruit Mojito	£6.50
<i>with flavours of lime, passionfruit & mint</i>	



Sparkling & White Wines

SPARKLING	125ml	Bottle
Prosecco Molmenti & Celot d'Oc Extra Dry, Italy	£8.50	£38
Coates & Seely Brut Reserve NV, Whitchurch, Hampshire	£12.00	£69
Coates & Seely Brut Rosé NV, Whitchurch, Hampshire	£13.00	£70
All Angels Classic Cuvée 2014, Enborne, West Berkshire		£69
All Angels Sparkling Rosé 2018, Enborne, West Berkshire		£69
Crémant de Bourgogne Brut, André Delorme		£52
Taittinger Brut, Champagne, France	£16.00	£95
Taittinger Brut Rosé, Champagne, France		£115
Laurent Perrier Brut Millésimé 2012, Champagne, France		£135
Bollinger, Special Cuvée NV		£150
Dom Pérignon Brut, Champagne 2015, France		£450

SPARKLING - MAGNUM

Taittinger Brut Réserve NV, Champagne, France		£175
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WHITE	175ml	250ml	Bottle
<u>Citrus & Sunshine</u>			
Villa di Mare Organic Pinot Grigio	£6.75	£9.00	£28
Chevanceau, Vermentino, France	£7.00	£9.70	£29
Sauvignon de Touraine, Les Petits Faiteaux, Loire, France	£8.20	£11.80	£35
Gavi del comune di Gavi 'Fossili', Piedmont, Italy			£41
Albarino 'Coral do Mar', Rias Baixas, Spain			£47

Mineral & Green

Chenin Blanc Skin Contact, 'Off The Charts', Swartland, South Africa			£35
Antoa Vaz Arinto Mariana White, Alentejano, Portugal			£35
Piquepoul/Terret, Côtes de Thau, l'Arête de Thau	£8.50	£11.70	£36
Riesling Halbtrockrn Qba, Flonheimer Rothenpfad, Germany			£39
Sauvignon Blanc, The Nest, Lake Chalice, New Zealand	£10.00	£14.00	£41
Macon Buissiere Le Vieux Puits, Thierry Drouin, France			£52
Moss Wood Semillon, Margaret River, Western Australia			£53
Sancerre 'Silex', Jean Marie Reverdy, France			£65
Sisquella Clos Pons, Spain 2016			£55

Big & Rich

La Foule Chardonnay, IGP Pays d'Oc, France	£8.50	£11.50	£34
Chablis, Domaine Jean Goulley			£65
Bourgogne Chardonnay, Domaine Borgeot, France			£70
Viré-Clessé, Martinot Bourcier 2021, France			£60

All wines by the glass are also available in 125ml please ask for an "extra small". Unless specified we always serve the latest vintage available



The Jack Russell Inn Drinks Menu & Wine List

Red & Rosé Wines

RED	175ml	250ml	Bottle
<u>Easy & Fruity</u>			
Negroamaro 'Il Prumo', Salento, Sam Marzano, Italy	£6.80	£9.50	£28
Minervois, 'Caz Ailes', Château D'angel, Languedoc, France	£7.00	£10.00	£30
Merlot Gran Reserva, Colchagua, Chile	£8.20	£11.80	£35
Moulin de Gassac 'Grower Series' Pinot Noir, France	£8.10	£11.40	£34
Brouilly, Olivier Ravier, Beaujolais, France			£48
Duck Hunter Pinot Noir, Marlborough, New Zealand			£49
Petit Pissarres, Priorat, Costa del Priorat, Spain			£53
Bourgogne Pinot Noir, Sylvain Debord			£65
Casal Santa Maria Pinot Noir, Portugal			£80
<u>Warm & Spicy</u>			
Rioja Reserva, Bodega Ondarre, Spain	£9.10	£13.00	£39
Château Grand Français, Petit Français, France	£9.40	£13.40	£40
Malbec 'Alto Molino', Cafayate, Piattelli Vineyards, Argentina	£9.40	£13.40	£40
Côté Sud, Côtes Catalanes, Domaine Lafage			£39
Pruneto Chianti Classico, Tuscany			£65
Antiche Terre, Amarone della Valpolicella, Italy			£68
<u>Dark & Rich</u>			
Le Pigeonnier, Côtes de Rhône 2021, France			£37
Côtes du Roussillon, 'Classique Rouge', Mas Becha, France			£49
Syrah, Tous les jours', Santa Ynez Valley, Andrew Murray Vineyards, USA			£58
Côtes du Rhône, Saint Cosme 2022, France			£50
Château Cissac, Haut Médoc 2017, France			£59
Crozes-Hermitage Rouge, Les Jalets, Paul Jaboulet Aîné, France			£63
Barolo Classico, Brezza, Piedmont, Italy			£90
Château Peymouton, St. Emilion Grand Cru 2018, France			£72
ROSÉ			
Grenache Rosé 'Solis Lumen', Pays d'Oc, Olivier Coste, France	£9.00	£12.90	£37
Folc Rosé, from Suffolk and Kent vineyards, United Kingdom			£39
Mirabeau Azure Côtes de Provence Rosé, France	£11.75	£16.75	£50
Château de L'Aumerade, Côtes de Provence Rosé, France			£48
Clos Mireille Rosé, Domaines Ott, Côtes de Provence 2022, France			£95
ROSÉ - MAGNUM			
Clos Mireille Rosé, Domaines Ott, Côtes de Provence 2022, France			£175
Mirabeau Azure Côtes de Provence Rosé, France			£100



Fine Wines

WHITE WINE	Bottle
Saint-Véran, La Côte Dorée, Thierry Drouin 2023	£70
Montagny, 1er Cru Vieux, Château Jean-Marc Boillot 2023	£90
Puligny Montrachet, Alain Chavy, Les Charmes 2022	£145
Meursault, 1 ^{er} Cru Les Charmes Dessus, Domaine Antonin Guyon 2022	£185
Chassagne Montrachet 1 ^{er} Cru Les Vergers, Bruno Colin 2021	£220
WHITE WINE - MAGNUM	
Chablis le Cru, Montée de Tonnerre, Domaine William Fèvre 2015	£270
RED WINE - BORDEAUX	
La Chapelle de Haut Bages, Libéral, Pauillac 2016	£90
Château Lafon-Rochet, Cru Classe St-Estephe 2017	£100
Château Chasse-Spleen, Cru bourgeois, Moulis, 2016	£110
Château d'Issan, Cru Classe Margaux, 2017	£115
Clos du Marquis, Saint-Julien, 2011	£140
Durfort Vivens, Les Plantes, Margaux 2019	£85
Château La Gaffeliere, 1er Grand Cru Classe St-Emilion 2014	£160
Château Durfort Vivens, Cru classé, Margaux 2010	£180
Château Clinet, Pomerol, 2008	£190
Château Lynch-Bages, Cru classé, Pauillac 2003	£195
Château Rauzan Ségla, Grand Cru classé, Margaux 2006	£245
Château Léoville Barton, Grand cru classé, St Julien 2016	£245
Château Léoville Barton, Grand cru classé, St Julien 2019	£220
Château Beauséjour, Grand Cru classé, St Emillion 2014	£185
Château Léoville-Las-Cases, Cru classé, St Julien 2016	£495
Château Mouton-Rothschild, 1 ^{er} Cru classé, Pauillac 2006	£860



The Jack Russell Inn Drinks Menu & Wine List

Fine Wines

RED WINE - BURGUNDY

Gevrey-Chambertin, Dix Climats Drouhin Laroze 2020	£135
Nuits Saint Georges, 1 ^{er} cru Clos de l'Arlet, Monopole 2004	£155
Chambolle-Musigny, Domaine Odoul-Coquard 2018	£175
Corton Grand cru, Clos des Cortons, Faiveley 2007	£210
Vosne-Romanée 1 ^{er} Cru Aux Brulées Veilles vignes, Domaine Bruno Clavelier 2021	£265
Clos de Vougeot, Domaine Drouhin-Laroze, Grand Cru, Cote de Nuits 2017	£220
Chassagne-Montrachet 1 ^{er} cru, Morgeot 2020	£125
Volnay Clos des Chênes 1 ^{er} Cru, Domaine Antonin Guyon 2021	£180

AROUND THE WORLD

Opus One, Monavi/Rothschild, Napa Valley 2018	£595
Brunello di Montalcino Riserva, Vigna Gli Angeli, La Gerla 2004	£155
La Rioja Alta, La Reserva 2010	£150

RED WINE - MAGNUMS

Blason de l'Evangile, Pomerol 2013	£320
Moulin de Duhart, Domaines Barons de Rothschild, Pauillac 2010	£320
Château Amélie, St. Emilion Grand Cru 2016	£360
Château Pichon-Longueville, Comtesse de Lalande, Cru classé, Pauillac 2006	£520
Château Lynch-Bages, Cru classé, Pauillac 2006	£480
Château St Pierre, Cru classé, St Julien 2009	£320

RED WINE – METHUSELAH (6 litres)

Château Léoville Barton, Grand cru classé, St Julien 2011	£1050
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Dessert Wines & Ports

	Bottle	100ml
La Gitana Manzilla (75cl)	£69	£10
Lustau Amontillo del Peurto (50cl)	£90	£19
Lustau Pedro Ximénez (75cl)	£85	£12
Château Suduiraut, Sauternes, (37.5cl)	£45	£15
Black Muscat, Elysiam, California (37.5cl)	£42	£12
Niepoort 'Trudy' Nat Cool Ruby Port (1ltr)	£80	£10
Niepoort Tawny (37.5cl)	£35	£10
Niepoort LBV (37.5cl)	£48	£13.50
Babylonstoren 'The Newt' Iced Cyder (37.5cl)	£80	£22
Kikelet Tokaji Late Harvest (50cl)	£64	£13

Cigars

Cohiba Robusto	£80.00
Highclere Castle Churchill	£70.00
Trinidad Vigia	£56.00
Partagas Series P2	£50.00
H Upmann Magnum	£50.00
Cohiba Siglo 1	£40.00
Hoyo de Monterrey Epicure Number 2	£37.00
Romeo & Julietta Number 3	£25.00
Montecristo Puritos	£3.50

Bar Snacks

Pipers Crisps	£1.60
Mr Filberts Salted Nuts	£2.75
Mr Filberts Dry Roasted Nuts	£2.75
Mr Filberts Soho Bar Mix	£2.75
Mr Filberts Sweet Mexican Spice Nuts	£3.25
Mr Filberts Salt & Pepper Cashews	£3.50



The Jack Russell Inn Drinks Menu & Wine List

*For what we are about to receive,
From the forests and fields of old Faccan-Cumbe,
May we all be truly grateful...
- Anon*

In a Nutshell...

Exactly when Faccan-Cumbe (as it was once known) was established is yet to be determined, but a cluster of barns close to the original site of the village rest on Roman foundations so it is fair to say this has been a home for many centuries.

The old trade routes, carved out of this flinty, chalk-dominant earth will run through our forests and vales for a civilised eternity. Back then (whenever then was) the two valleys to the east and west of where you are now were vibrant farming communities that profited culturally and economically from sitting on busy trade routes to and from London. Even back then we played host to the weary traveller, seeking to make or spend their fortune as they journeyed to or from our nation's capital.

But with such great traffic also came great risk of disease. As the great plague ravaged these green and pleasant hills, the flourishing rural community was slowly decimated. Those fortunate few who survived fled for the high ground and made that their new home and that's where we now find ourselves today.

So what do we know about this particular (oh-so-modern) version of Far Coombe other than the change of name and a telephone signal as reliable as a hot English summer?

The earliest recorded origins of Faccombe as we have come to know it today are found in the Domesday book. Once land that belonged to King John, it was split into three estates & three manors. Faccombe Cosyns east, Faccombe



Netherton down the hill to the west & Faccombe Upstreet where you find yourself today.

To condense the most exciting (or grizzly) part of our history into as much of a nutshell as possible: At a court held in 1426 it was presented that 'With the help of some local friends, the Cosyn family, who had spent the better part of a century in a bitter feud with the Punchardon family (of Upstreet and Netherton,) ambushed the Punchardons at Cosynstreet. John Punchardon, head of the family was beaten to death.' When the incident was brought to the court being held at Faccombe Netherton, the Cosyns and their friends arrived heavily armed and put a halt to proceedings. Swift vengeance followed as the kings forces arrested the criminals, hanging all but one of the Cosyns up at the Gibbet on Combe hill. The last remaining Cosyn was eventually forced to sell the estate to the Punchardons. The name of this rebellious family is still preserved in the form of the footpath of Curzon Street and its two barns that were part of the old manor house and are now in the process of being restored by the estate.

Faccombe Netherton and Faccombe Upstreet eventually became the Faccombe and Netherton they are today. Despite "careful watch on the morals of these villagers" fierce rivalries between the two were played out either on the cricket pitch (now the deer park), at cards (in here) or at the churchyard (in Netherton) over a game of skittles, bowls or pat-ball. A number of millers and farmers end up in court and in the clink for failing to pay taxes due to heavy gambling debts and it is reported that even "the tithingman (tax collector) was fined for failing to present inhabitants whose custom it was to play bowls every Sunday".



The Jack Russell Inn Drinks Menu & Wine List

The Manor

Was built upon the foundations of some of the earliest establishments in Faccombe. What began as a simple farmstead complete with windmill and bakery was eventually inherited and taken over by Allan Borman Heath in 1857. Deciding he liked the view from above he sold his house in West Woodhay and built on the foundations of the bakery, which now happens to be the wine cellar. He transformed the place into the early Georgian Manor you (sort of) see today. The following owners, Cpt. The Hon. Eric Butler Henderson and his wife Sophia were benefactors to the local Andover orphanage. Sophia outlived him by twenty-five years. She would plant 100 daffodil bulbs at the start of every season in his memory and when they were in full bloom the orphans would come for tea and pick huge bouquets with potential future parents. Legend has it in the years after her death, when the house was about to be turned into a hotel her ghost could be seen in the fields around Faccombe. When the current family in residence bought the house, sightings were limited to Daffodil season and then disappeared altogether. The ritual planting of the Faccombe daffodil continues to this day and come the blooming time is quite the sight to behold... so long as the deer and rabbits don't get to them first!



“Last Orders For a Fearless Landlady”

by Jez Gale (Chief Archivist of the Daily Echo).

IT WAS DUBBED “THE BATTLE OF THE BEER”...!

On one side of the counter stood defiant Winifred Gresham. On the other were the inhabitants of a Hampshire hamlet. They wanted Mrs Gresham out. She was adamant she was staying put.

They alleged - to use court vernacular - she was not 'a fit and proper person to hold a licence.'

In turn, she condemned them as "the most small minded people I have ever met. Their claim is slanderous and a slur on my character."

And she vowed: "I am going to fight this all the way."

It was not so much a fight, almost a war as the battle waged on and on.

The confrontation was all the more complicated because the George & Dragon pub she ran in Faccombe - population 53 - North Hampshire formed part of the estate of Mrs Sophia Butler-Henderson who had died 18 months earlier.

Since then the pub had been sold and the estate's trustees had also taken the villagers' side.

That smacked of "feudalism!" roared Mrs Gresham, convinced the trustees were behind the move to kick her out.

As for the villagers she sneered: "They don't use my pub. I don't have anything to do with this village at all."

So it was down to a judge at Andover County Court on February 21, 1979, to decide her fate.

Mrs Gresham told the court how she had ploughed £20,000 savings into bringing the pub up to bed and breakfast standards since taking over the licence eight years ago.

She won the judge's admiration - but lost her case.

"If it was my task to decide it according to where my sympathies lie, Mrs Gresham would win by a distance," sighed Judge C S Rawlings. "But I have to make a decision according to the law."

He then granted vacant possession to the trustees with a stay of execution for six weeks.

Her counsel John Powell suggested the trustees should compensate Mrs Gresham - who left the court in a flood of tears - compensation for the 'huge finance' she had put into the business.



The Jack Russell Inn Drinks Menu & Wine List

Typically Mrs Gresham fought on - and again lost at the Court of Appeal in London in July.

"It's like a bad dream," she lamented of the ruling delivered by Lord Roskill.

So on August 10, she was due to go - but her opponents were in for a shock.

At a so called farewell party, dressed in an elegant green evening gown, she stunned villagers by declaring she was not going until the trustees paid her in full for the fixtures and fittings.

She firmly rejected the first offer of £2,500 less £1,300 for rent and court costs.

The trustees of the departed Butler Hendersons came back with a revised offer of £5,000. "The biggest insult yet," she sneered. "I am being victimised and exploited."

Eventually, she left - after a 10 month battle in December - but with a smile on her face.

"I have gotten the settlement I wanted. If the village and the owners had taken a reasonable attitude, there would have been none of this unpleasantness. But when we arrived at an agreement, I was happy to give them vacant possession at the earliest opportunity. They tried to treat me like a serf and failed."

So close to Christmas, she moved into a hotel in Andover, with plans to buy a bungalow.

However, three months later, she announced that she and her second husband George had bought a pub near St Mary Bourne... also named the George and Dragon.

Locals who were friends with George and knew of her reputation would always phone ahead of their pint and ask "Hey George? Is the Dragon in!?"

As for the George & Dragon, it was sold to Brigadier James Landon who renamed it the Jack Russell.

After three years of planning and much hard work, The Jack Russell was rebuilt and opened in November 2017.

