

Aperilif... Coates & Seely Brut Reserve NV, Whitchurch, Hampshire

£12.00

Nibbles

Seeded white tin loaf, garden herb butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00 Cauliflower bhaji, mango chutney, spring onion, coriander £7.50 | Garlic & herb marinated olives £5.00 Crispy pork crackling sticks, spiced apple sauce £6.00

Starters

Tomato gazpacho, garden herb & parmesan puff pastry grissini	£8.50
Summer salad, Bromham farm carrots, garden leaves, cracked hazelnuts, truffle cream, crispy quails egg	£9.00
Salt cured sea bream, garden mint, peas, Greek yoghurt	£9.50
Pork belly bites, celeriac and kohlrabi remoulade, crispy sage	£9.00
Loch Duart salmon paté, whisky jelly, treacle loaf	£10.00
Whipped Cashel blue,compressed apple & pear, toasted walnuts, Serrano ham cracker, reduced balsamic£11.	00/ £16.00

Mains

Slow roast pork belly, Jersey Royals, charred courgette, wild garlic emulsion, chilli, garlic & parsley oil	£22.00
Chicken Holstein, fried duck egg, baby gem, anchovy, caper & herb beurre noisette	£23.00
Market Fish of the Day	£MVP
Cauliflower steak, chimichurri, kale, pickled carrots, spiced dukkha, herb oil	£18.00

Sunday Roasts

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

Maple glazed corn ribs, onion & soy vegetarian gravy £17.00

Roast rump of Stokes Marsh Farm beef (served pink) £23.00

Slow roast leg of Somerset lamb £23.00

Half roast Wiltshire chicken £19.00

Dry-aged Stokes Marsh Farm 16°^z Chateaubriand to share $\pounds 85.00$

Sides - £5.50 each

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



We have a range of allergen friendly menus available, please ask a member of staff for more information. Where possible, we use as much produce from the beautiful Faccombe Estate, from wild game to the fruit from our orchards.