



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

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| 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

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| St Austell Bay mussels, cider & bacon cream sauce, coriander, Koffman skin-on-fries, ciabatta | £20.00 |
| West Woodhay lamb shoulder & belly puff pastry pithivier, mustard mash, lamb fat carrot, minted peas, garden mint sauce, lamb jus | £19.50 |
| Chargrilled pork tomahawk, Jersey Royals, charred courgette, wild garlic emulsion, chilli, garlic & parsley oil | £25.00 |
| 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 |
| Beer-battered Cornish 'catch of the day', triple cooked chips, crushed peas, tartare sauce, lemon | £19.00 |
| 'Smashed' burger, two 3 ^{oz} patties, American style cheese, shredded iceberg, sesame bun, burger sauce, red cabbage coleslaw, Koffman skin-on-fries | £19.00 |
| Halloumi burger, grilled mushroom, shredded iceberg, sesame bun, sweet chilli jam, red cabbage coleslaw, Koffman skin-on-fries | £18.00 |
| Chargrilled dry-aged Stokes Marsh Farm 8 ^{oz} Ribeye steak confit garlic, vine cherry tomatoes, triple cooked chips, brandy peppercorn sauce | £36.00 |
| Chargrilled dry-aged Stokes Marsh Farm 16 ^{oz} Chateaubriand to share, confit garlic, vine cherry tomatoes, breaded onion rings, triple cooked chips, spinach avocado salad, honey & mustard dressing, brandy peppercorn sauce, truffle mayonnaise | £85.00 |

Sides - £5.50 each

Spinach, avocado & sweetcorn salad, honey & mustard dressing | Lamb fat carrots

Buttered Jersey Royals, spring onions & chives | **Chargrilled courgettes**, chilli, garlic & parsley oil

Panko breaded onion rings, ranch dressing



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 Facombe Estate, from wild game to the fruit from our orchards.
A discretionary service charge of 10% will be added to the bill.