



Aperitif... Botivo Spritz (non-alcoholic) £4.50  White Negroni (Botivo, Dry Gin, Dry Vermouth) £11.50

Nibbles

Seeded white tin loaf, garden herb butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00

Garlic & herb marinated olives £5.00

Starters

Tomato gazpacho, herb oil, toast £8.50

Summer salad, Bromham farm carrots, garden leaves, cracked hazelnuts £9.00

Plant based feta bruschetta, garden mint, broad beans & peas, extra virgin rapeseed oil £9.00

Mains

Cauliflower steak, chimichurri, kale, pickled carrots, spiced dukkha, herb oil £18.00

Spiced chick pea & mushroom burger,
shredded iceberg, toasted bun, sweet chilli jam, sautéed potatoes £17.00

Haricot & butter bean cassoulet, sesame fried greens, garlic crumb, herb oil £17.00

Sides - £5.50 each

Spinach, avocado & sweetcorn salad

Jersey Royals, spring onions & chives

Chargrilled courgettes, chilli, garlic & parsley oil

Desserts

New Forest strawberries, plant based vanilla ice-cream, garden mint, strawberry gel, balsamic £9.00

Sticky toffee pudding, coconut caramel sauce, plant-based vanilla ice cream £8.50

Vegan chocolate brownie, coconut chocolate sauce, plant-based vanilla ice cream £9.00

Cherry Bakewell sundae, cherry jam, Kirsch cherry liqueur, cherry sorbet, almond tuille £9.00

Yarde Farm Devonshire Ice Creams & Sorbets - £2.50 per scoop

Please ask for today's flavours

Extras: Chocolate sauce £2.00

Classic Affogato, plant-based vanilla ice cream, double espresso £7.00

The Jack Russell Affogato, plant-based vanilla ice cream, Amaretto, double espresso £9.00

The Jack Russell Sgroppino, blended lemon sorbet & Absolut vodka £9.00



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.