

THE JACK RUSSELL

APERITIF - £12.00

Coates & Seely Brut Reserve NV, Whitechurch, Hampshire

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
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 160Z CHATEAUBRIAND TO SHARE	£85.00

SIDES - £5.50 each

GARLIC & HERB ROASTIES | HONEY ROASTED CARROTS | SPINACH, AVOCADO & SWEETCORN 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 Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.