

THE JACK RUSSELL

SUNDAY MENU

NIBBLES

GRANARY, STOUT & TREACLE LOAF, marmite butter, Ramsbury extra-virgin rapeseed oil, balsamic	£5.00
CAULIFLOWER 'POPCORN', teriyaki sauce, chilli, spring onion & coriander	£8.00
GARLIC & HERB MARINATED OLIVES	£5.00
TOGARASHI PUFFED RICE CRACKERS, truffle mayonnaise	£6.00

STARTERS

CUCUMBER & MINT GAZPACHO, crème fraîche, sesame & cumin cracker	£8.50
BEETROOT YOGHURT, Bromham Farm carrots, dukkah, garden herbs	£9.50
JUNIPER CURED CORNISH BRILL, ajo blanco sauce, pickled grapes, radish	£10.00
CRISPY CHICKEN THIGHS, house pickles, fermented honey sauce, gochujang mayonnaise	£8.00
LAMB TERRINE, apricot gel, radicchio, frisee & chicory salad, lamb fat croutons	£10.00
GRILLED CORNISH SARDINES, toasted Hobbs House sourdough, caponata sauce	£9.00

MAINS

GRILLED CORNISH PLAICE, ratte potatoes, garden chard, samphire, parsley sauce, capers	£25.00
CONFIT CREEDY CARVER DUCK BREAST, chorizo & butter bean cassoulet, pickled red onions	£26.00
PORK SCHNITZEL, fennel slaw, soft boiled egg, pickled walnut ketchup, toasted walnuts	£23.00
MARKET FISH OF THE DAY	£MVP
IMAN BAYILDI (TURKISH SPICED AUBERGINE), Bombay potatoes, cauliflower bhaji, mint raita, grilled flatbread	£18.00
DRY-AGED STOKES MARSH FARM 6oz FILLET STEAK, confit garlic, vine cherry tomatoes, triple cooked chips, brandy peppercorn sauce	£36.00

SUNDAY ROASTS

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

NEW FOREST MUSHROOM PITHIVIER, red onion 'gravy'	£18.00
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 ^{oz} CLUB STEAK to share	£85.00

SIDES - £5.50 each

GARLIC & HERB ROASTIES HONEY ROASTED CARROTS TRIPLE COOKED CHIPS
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 Faccombe Estate, from wild game to the fruit from our orchards.
A discretionary service charge of 10% will be added to the bill.