

THE JACK RUSSELL

Aperitif... 'PAINT IT MAD', Mad Marquis Irish whiskey, fresh lemon juice, ginger ale & cranberry blend £14.50

NIBBLES

GRANARY, STOUT & TREACLE LOAF, marmite butter, Ramsbury extra-virgin rapeseed oil, balsamic (*gf opt.*) £5.00
CAULIFLOWER 'POPCORN', teriyaki sauce, chilli, spring onion, coriander £8.00
GARLIC & HERB MARINATED OLIVES (*gf / vg*) £5.00
TIGER PRAWN BITES, sweet chilli sauce £9.00

STARTERS

CURRIED BUTTERNUT SQUASH & COCONUT SOUP, coriander oil, pumpkin seeds (*gf / vg*) £8.50
ROASTED HERITAGE CARROTS, almond purée, golden raisins (*gf / vg*) £9.50
CLASSIC BEEF TARTARE, quail egg, garlic sourdough (*df / gf opt.*) £12.00 / £24.00
PROSCIUTTO CRUDO, celeriac remoulade, walnut dressing (*gf / df*) £10.00
FACCOMBE GAME TERRINE, wrapped in bacon, quince chutney (*df*) £8.50
CHALKSTREAM TROUT & SMOKED HADDOCK FISHCAKE, mouclade sauce, St Austell mussels £10.00 / £20.00

MAINS

ROASTED HAKE FILLET, lemongrass Dauphinoise, St Austell mussels, pancetta, cherry tomatoes, samphire (*gf*) £25.00
STOKES MARSH FARM BEEF SHORT-RIB PUFF PASTRY PITHIVIER, horseradish mash, heritage carrots, seasonal greens, red wine sauce £19.50
CONFIT CREEDY CARVER DUCK LEG, braised Puy lentils, confit garlic, thyme mash (*gf / df opt.*) £26.00
FACCOMBE VENISON HAUNCH, hazelnut & sage mashed potato, curly kale, port & star anise jus (*gf / df opt.*) £27.00
MARKET FISH OF THE DAY £MVP
ROASTED CORN & SQUASH RISOTTO, truffle & parmesan (*gf / vg opt.*) £18.00
CELERIAC STEAK, cep velouté, wild mushrooms, cavolo nero, crispy onions (*vg*) £19.50
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
CHARGRILLED DRY-AGED STOKES MARSH FARM 6^{oz} HANGER STEAK, confit garlic, vine cherry tomatoes, triple cooked chips, brandy peppercorn sauce (*gf opt.*) £25.00
DRY-AGED STOKES MARSH FARM 6^{oz} FILLET STEAK, confit garlic, vine cherry tomatoes, triple cooked chips, brandy peppercorn sauce (*gf opt.*) £36.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 16^{oz} CHATEAUBRIAND **to share**, confit garlic, vine cherry tomatoes, beer-battered onion rings, triple cooked chips, spinach & avocado salad, honey & mustard dressing, brandy peppercorn sauce, truffle mayonnaise (*gf opt.*) £85.00

SIDES - £5.50 each

SPINACH, AVOCADO & SWEETCORN SALAD, honey & mustard dressing (*vg*) | KOFFMAN SKIN-ON-FRIES

TRIPLE COOKED CHIPS | MAPLE-GLAZED HERITAGE CARROTS, thyme (*gf / vg opt.*)

TENDERSTEM BROCCOLI, almond butter (*gf / vg opt.*) | CAVOLO NERO, chilli & garlic (*gf / vg*)

gf = non-gluten containing / df = dairy free / vg = vegan / opt. = option available

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.