

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

CELERY & CELERIAC SOUP toasted hazelnuts, apple matchsticks & truffle (gf/ vg opt)	£8.50
GRILLED GOATS CHEESE bitter leaf salad, toasted walnuts, balsamic vinaigrette (vg opt) (gf)	£9.00
CARPACCIO OF MARSH FARM BEEF FILLET pickled & raw mushrooms, black garlic puree, parmesan crisps, wild garlic capers (gf opt)	£13.50
CHICKEN LIVER PARFAIT onion jam, sourdough (gf opt)	£10.00
SEARED ORKNEY SCALLOPS Cauliflower puree, shaved cauliflower, bacon & black pudding crumb, scallop powder (gf opt)	£14.50 / £27.00
CURED CHALKSTREAM TROUT GRAVADLAX lemon puree, pickled cucumber, treacle loaf (gf opt)	£12.00

MAINS

GRILLED CORNISH PLAICE, Warm tartare sauce, samphire, potato galette (gf)	£26.00
BRAISED STOKES MARSH FARM SHIN OF BEEF, Mustard mash, roast shallot, beef dripping carrot, pastry crisp, beef jus (gf opt)	£22.50
CONFIT CREEDY CARVER DUCK LEG, braised Puy lentils, confit garlic, thyme mash (gf/ df opt.)	£26.00
FACCOMBE VENISON HAUNCH, hazelnut & sage mashed potato, cavolo nero, port & star anise jus (gf/ df opt.)	£27.00
MARKET FISH OF THE DAY	£MVP
ROASTED SQUASH RISOTTO sage, parmesan (gf/ vg opt.)	£18.00
NEW FOREST MUSHROOM & SPINACH PITHIVIER, Chive mash, roast salsify, rainbow chard, soy & onion gravy (vg)	£18.00
BEER-BATTERED CORNISH FISH & CHIPS, Cornish 'catch of the day', triple cooked chips, crushed peas, tartare sauce, lemon	£19.00
'SMASHED' BURGER, two 3oz patties, American-style cheese, shredded iceberg, sesame bun, burger sauce, red cabbage coleslaw, Koffman skin-on-fries (gf opt.)	£19.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 8oz RIBEYE STEAK, confit garlic, vine cherry tomatoes, triple cooked chips, brandy peppercorn sauce (gf opt.)	£38.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 16oz 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 | BEEF DRIPPING 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

The Jack Russell is a small working kitchen where dishes are made from scratch with raw ingredients. As a result, all allergens are present and we are not able to guarantee that any dish is allergen free despite our best efforts.

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