

THE JACK RUSSELL

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

NIBBLES

GRANARY, STOUT & TRACLE LOAVES, Bovril butter, virgin rapeseed oil & balsamic (<i>gf opt.</i>)	£5.00
CALIFLOWER 'POPCORN', teriyaki sauce, chilli, spring onion, coriander	£8.00
GARLIC & HERB MARINATED OLIVES (<i>gf / vg</i>)	£5.00
BBQ HARISSA COATED MONKFISH SKEWERS, pickled cucumber, mango chutney, mint yogurt (<i>gf</i>)	£9.00

STARTERS

SPICED TOMATO AND LENTIL SOUP, toasted cumin, fresh coriander, grilled corn (<i>gf</i>)	£8.50
HERITAGE BEETROOT & GOATS CHEESE, red vein sorrel, pickled beetroot, balsamic vinaigrette	£9.00
CARPACCIO OF MARSH FARM BEEF FILLET, smoked bone marrow, Pommery mustard, potato salad (<i>gf</i>)	£13.50
RABBIT RILLETTE, apple & pear chutney, shiitake ketchup and pickle, crispy onion seed lavash	£10.00
SEARED ORKNEY SCALLOP, soy braised pork belly, aubergine, blood orange ponzu, sesame	£14.50
TORCHED CITRUS CURED CHALKSTREAM TROUT, celeriac rémoulade, poached apple, celery cress (<i>gf</i>)	£12.00

MAINS

PANFRIED WILD SEABASS, butter roasted cauliflower, samphire, brown shrimp, shellfish bisque (<i>gf</i>)	£24.00
ROASTED SQUASH GNOCCHI, cavolo nero, king oyster mushroom, sage butter, parmesan	£18.00
NAVARIN OF WEST WOODHAY LAMB, swede, turnip, rosemary dumplings, lamb sauce	£28.50
CONFIT CREEDY CARVER DUCK LEG, cassoulet, rich tomato sauce, haricot blanc, smoked bacon(<i>gf</i>)	£26.00
FACCOMBE VENISON HAUNCH, buttered mash, kale, roasted seasonal root vegetables, port jus(<i>gf</i>)	£27.00
ROASTED CORNISH COD, wild mushrooms, Jerusalem artichokes, spinach, smoked chicken sauce(<i>gf</i>)	£26.50
MARKET FISH OF THE DAY	£POD
WILD MUSHROOM & CELERIAC SUET PIE, spinach, caramelised onion gravy (<i>vg</i>)	£18.00
BEER-BATTERED CORNISH FISH & CHIPS, triple cooked chips, mushy peas, tartare sauce, lemon	£19.00
"THE JACK" BURGER, two 3 ^{oz} patties, tomato chutney, American-style cheese, smoked bacon, gem, tomato, pickle, potato bun, red cabbage coleslaw, Koffman skin-on fries (<i>gf opt.</i>)	£19.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 8 ^{oz} SIRLOIN STEAK, grilled mushroom & tomato, triple cooked chips, brandy peppercorn sauce	£38.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 16 ^{oz} CHATEAUBRIAND to share , 'truffle mac & cheese' grilled TSB, triple cooked chips, herb coated baked bone marrow, brandy peppercorn sauce(<i>gf opt.</i>)	£85.00

SIDES - £5.50 each

ICEBERG LETTUCE WEDGE, Caesar dressing, croutons, parmesan
KOFFMAN SKIN-ON FRIES TRIPLE COOKED CHIPS
TENDERSTEM BROCCOLI, chilli & confit garlic oil (<i>gf / df</i>) HISPI CABBAGE, miso, ponzu, crispy shallots

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.