

THE JACK RUSSELL

SUNDAY MENU

NIBBLES

GRANARY, STOUT & TREACLE LOAF, Bovril butter, Ramsbury extra-virgin rapeseed oil, balsamic <i>(gf opt.)</i>	£5.00
CAULIFLOWER '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

ROASTED SQUASH GNOCCHI, cavolo Nero, king oyster mushroom, sage butter, parmesan	£18.00
NAVARIN OF LAMB, swede, turnip, rosemary dumplings, lamb sauce	£27.50
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>	£22.00
OVEN ROASTED COD, sauteed wild mushrooms, Jerusalem artichokes, spinach, smoked chicken sauce <i>(gf)</i>	£24.50
BEER-BATTERED CORNISH FISH & CHIPS, Cornish 'catch of the day', triple cooked chips, mushy peas, tartare sauce, lemon	£19.00

SUNDAY ROASTS

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

WILD MUSHROOM & CELERIAC SUET PIE, spinach, caramelized onion gravy <i>(vg)</i>	£18.00
ROAST TOPSIDE OF STOKES MARSH FARM BEEF (served pink) <i>(gf opt. / df opt.)</i>	£23.00
HALF ROAST WILTSHIRE CHICKEN <i>(gf opt. / df opt.)</i>	£19.00
SLOW BRAISED AND ROASTED PORK BELLY	£23.00
DRY-AGED STOKES MARSH FARM 16 ^{OZ} CHATEAUBRIAND to share <i>(gf opt. / df opt.)</i>	£85.00

SIDES - £5.50 each

GARLIC & HERB ROASTIES *(gf / vg)* | HONEY ROASTED CARROTS *(gf / vg opt.)* | TRIPLE COOKED CHIPS
SAUTEED SEASONAL GREENS *(gf / vg opt.)* | 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.