

THE JACK RUSSELL

Aperitif... Coates & Seely Brut Rosé NV, Whitchurch, Hampshire

£13.50

NIBBLES

GRANARY, STOUT & TREACLE LOAF, Marmite butter, virgin rapeseed oil & balsamic (<i>gf opt.</i>)	£5.00
CAULIFLOWER 'POPCORN', teriyaki sauce, chilli, spring onion, coriander (ve)	£8.00
GARLIC & HERB MARINATED OLIVES (<i>gf / vg</i>)	£5.00
BBQ HARISSA COATED COD 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>ve, gf</i>)	£8.50
HERITAGE BEETROOT & GOATS CHEESE, red vein sorrel, pickled beetroot, balsamic vinaigrette (<i>vg</i>)	£9.00
CARPACCIO OF MARSH FARM BEEF FILLET, watercress, Pommery mustard, potato salad (<i>gf</i>)	£13.50
RABBIT RILLETTE, apple & pear chutney, shiitake ketchup and pickle, crispy onion seed lavash	£10.00
SOY BRAISED WEST END PORK BELLY, Orkney scallop, 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 CORNISH COD, wild mushrooms, Jerusalem artichokes, spinach, smoked chicken sauce (<i>gf</i>)	£27.50
ROASTED SQUASH GNOCCHI, cavolo nero, king oyster mushroom, sage butter, parmesan (<i>vg</i>)	£19.00
WEST WOODHAY NAVARIN LAMB, garden peas, wild garlic, rosemary dumplings, lamb sauce	£29.50
CONFIT CREEDY CARVER DUCK LEG, cassoulet, rich tomato sauce, haricot blanc, smoked bacon (<i>gf</i>)	£27.00
FACCOMBE VENISON HAUNCH, buttered mash, kale, roasted seasonal root vegetables, port jus (<i>gf</i>)	£28.00
MARKET FISH OF THE DAY	£POD
WILD MUSHROOM & CELERIAC SUET PIE, spinach, caramelised onion gravy (<i>ve</i>)	£19.00
BEER-BATTERED CORNISH FISH & CHIPS, triple cooked chips, mushy peas, tartare sauce, lemon	£19.50
'SMASHED' BURGER, two 3 ^{oz} patties, American-style cheese, shredded iceberg, sesame bun, burger sauce, red cabbage coleslaw, Koffman skin-on-fries (<i>gf opt.</i>)	£19.50
CHARGRILLED DRY-AGED STOKES MARSH FARM 8 ^{oz} SIRLOIN STEAK, grilled mushroom & tomato, triple cooked chips, brandy peppercorn sauce	£39.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 16 ^{oz} CHATEAUBRIAND to share , mac & cheese, grilled TSB, triple cooked chips, iceberg lettuce, ceasar, brandy peppercorn sauce (<i>gf opt.</i>)	£89.00

SIDES - £5.50 each

ICEBERG LETTUCE WEDGE, Caesar dressing, croutons, parmesan
KOFFMAN SKIN-ON FRIES TRIPLE COOKED CHIPS
TENDER STEM BROCCOLI, chilli & confit garlic oil (<i>gf / df</i>)
NEW FOREST ASPARAGUS, crispy shallot & wild garlic emulsion

gf = non-gluten containing / df = dairy free / vg = vegetarian / ve = 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.