

# THE JACK RUSSELL

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

£13.50

## NIBBLES

SOURDOUGH, Netherend salted butter, virgin rapeseed oil & balsamic ( <i>gf opt.</i> )	£5.50
CAULIFLOWER 'POPCORN', teriyaki sauce, chilli, spring onion, coriander ( <i>ve</i> )	£8.00
GARLIC & HERB MARINATED OLIVES ( <i>gf/vg</i> )	£5.00
BEETROOT CARPACCIO, goat cheese, balsamic and honey dressing, red vein sorrel ( <i>gf/vg/ve opt.</i> )	£5.50
DORSET CHARCUTERIE PLATTER, pickled vegetables, golden rapeseed oil ( <i>gf</i> )	£9.00/£18.00

## STARTERS

ENGLISH WATERCRESS SOUP, chive oil, toasted sourdough ( <i>ve, gf opt.</i> )	£9.00
ISLE OF WIGHT TOMATOES, burrata, balsamic vinaigrette, olive & basil ( <i>gf/df opt.</i> )	£10.00
CARPACCIO OF MARSH FARM BEEF FILLET, watercress, capers, pickled shallot, potato salad ( <i>gf</i> )	£13.50
SMOKED HAM HOCK RILLETTE, pickled garden vegetables, piccalilli, black onion seed lavash ( <i>gf opt.</i> )	£10.00
SEARED ORKNEY SCALLOP, soy braised aubergine, cucumber, blood orange ponzu, sesame ( <i>df</i> )	£14.50
TORCHED CITRUS CURED CHALKSTREAM TROUT, celeriac rémoulade, poached apple, celery cress ( <i>gf</i> )	£12.00

## MAINS

ROASTED CORNISH COD, Isle of Wight tomatoes, baby courgette, samphire, roquito peppers ( <i>gf</i> )	£27.00
GARDEN PEA RISOTTO, confit oyster mushrooms, parmesan, herb oil, pea shoots ( <i>gf/vg/ve opt.</i> )	£19.00
WEST WOODHAY LAMB, Plat du jour	£28.50
CONFIT CREEDY CARVER DUCK LEG, potato terrine, Forestier garnish, port jus ( <i>gf</i> )	£26.00
GRILLED PORK TOMAHAWK, celeriac fondant, roasted pear, kale, glazed heritage carrots, cider ( <i>gf</i> )	£27.00
MARKET FISH OF THE DAY	£POD
ROASTED CAULIFLOWER, burnt apple, smoked golden raisins, spiced sauce ( <i>gf/ve</i> )	£19.00
BEER-BATTERED CORNISH FISH & CHIPS, triple cooked chips, mushy peas, tartare sauce, lemon	£19.50
'SMASHED' BURGER, two 3 <sup>oz</sup> 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 <sup>oz</sup> SIRLOIN STEAK, grilled mushroom & tomato, triple cooked chips, brandy peppercorn sauce ( <i>gf opt.</i> )	£38.00
CHARGRILLED DRY-AGED STOKES MARSH FARM 16 <sup>oz</sup> CHATEAUBRIAND to share, anna potato, braised beef shin, grilled TSB, brandy peppercorn sauce, bitter leaf salad ( <i>gf opt.</i> )	£89.00

## SIDES - £5.50 each

BITTER LEAVES SALAD, Isle of Wight tomatoes, cherry vinegar dressing ( <i>gf/ve</i> )
KOFFMAN SKIN-ON FRIES   TRIPLE COOKED CHIPS
TENDER STEM BROCCOLI, chilli & confit garlic oil ( <i>gf/df</i> )
WARM NEW POTATO SALAD, fresh garden herbs ( <i>gf/df</i> )

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.