

# THE JACK RUSSELL

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

£13.50

## SUNDAY MENU

### NIBBLES

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

### STARTERS

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

### MAINS

GARDEN PEA RISOTTO, confit king oyster mushrooms, parmesan, herb oil, pea shoots (vg)	£19.00
CONFIT CREEDY CARVER DUCK LEG, potato terrine, Forestier garnish, port jus (gf)	£27.00
MARKET FISH OF THE DAY	£POD
ROASTED CORNISH COD, Isle of Wight tomatoes, courgette, samphire, piquillo peppers (gf)	£27.50

### SUNDAY ROASTS

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

WILD MUSHROOM & CELERIAC SUET PIE, spinach, caramelized onion gravy (vg)	£19.00
ROAST TOPSIDE OF STOKES MARSH FARM BEEF (served pink) (gf opt. / df opt.)	£25.00
HALF ROAST WILTSHIRE CHICKEN (gf opt. / df opt.)	£21.00
ROAST LEG OF LAMB & SLOW BRAISED WEST WOODHAY LAMB SHOULDER	£26.00
DRY-AGED STOKES MARSH FARM 16 <sup>oz</sup> CHATEAUBRIAND to share (gf opt. / df opt.)	£89.00

### 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 Facombe Estate, from wild game to the fruit from our orchards.  
A discretionary service charge of 10% will be added to the bill.