THE JACK RUSSELL

Aperitif... Coates & Seely Brut Rosé NV, Whitchurch, Hampshire £13.5

SUNDAY MENU

NIBBLES

SOURDOUGH, Netherend salted butter, virgin rapeseed oil & balsamic (*gf opt.*) £5.5
CAULIFLOWER 'POPCORN', teriyaki sauce, chilli, spring onion, coriander (*ve*) £8
SPANICH OLIVES MIX (*gf/vg*) £5
DORSET CHARCUTERIE PLATTER, pickled vegetables, golden rapeseed oil (*gf*) £9/£18

STARTERS

ROASTED SQUASH SOUP, Brown Butter & Crispy Sage (*ve, gf opt*) £9
ROAST LEEK TART, whipped ricotta, pickled shallot & toasted hazelnuts (df opt) £10
BEETROOT CURED CHALKSTREAM TROUT, Horseradish Creme fraiche & Sourdough Croutes (*gf opt*) £12
CARPACCIO OF MARSH FARM BEEF FILLET, watercress, capers, pickled shallot, potato salad (*gf*) £13.5

MAINS

WILD MUSHROOM RISOTTO, crispy wild mushrooms, parmesan crisp (*gf/ vg / ve opt*) £19
CONFIT CREEDY CARVER DUCK LEG, parsnip puree, maple glazed carrots, TSB, red wine jus (*gf*) £27
GRILLED CORNISH MONKFISH TAIL, garlic new potatoes, curly kale, lemon and caper beurre blanc (*gf*) £27

SUNDAY ROASTS

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

WILD MUSHROOM & CELERIAC PIE, spinach, caramelized onion gravy (*vg*) £19
ROAST TOPSIDE OF STOKES MARSH FARM BEEF (served pink) (*gf opt. / df opt.*) £25
HALF ROAST WILTSHIRE CHICKEN (*gf opt. / df opt.*) £21
ROAST LEG OF LAMB £26
DRY-AGED STOKES MARSH FARM 16^{OZ} CHATEAUBRIAND **to share** (*gf opt. / df opt.*) £89

SIDES - £5.5 each

GARLIC & HERB ROASTIES (*gf / vg*) | HONEY ROASTED CARROTS (*gf / vg opt.*) | THICK CUT 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.