

THE JACK RUSSELL

THE ST BARNABUS MENU

STARTERS

WILD MUSHROOM & MADEIRA VELOUTE

truffled mushroom & parmesan crisp

FACCOMBE GAME TERRINE

cranberry ketchup, toasted brioche

SEARED ORKNEY SCALLOPS

cauliflower purée, hazelnut, brown butter & pickled raisin

ROASTED HERITAGE CARROT

whipped Rosary goat cheese, chestnut & thyme



MAINS

ROAST BREAST OF FREE-RANGE TURKEY

bacon-wrapped chipolata, sausage & sage stuffing,
potato fondant, bread sauce, turkey jus

PAN-ROAST ATLANTIC HALIBUT

crushed potatoes, cavalo nero, Tartare beurre blanc

DRY-AGED HAMPSHIRE BEEF RUMP (*served pink*)

caramelised shallot, bone marrow purée, charred sprout tops, cranberry jus

SQUASH & CHESTNUT PITHIVIER

crispy sage, madeira sauce (Vegan)

All mains served with honey roasted roots & sautéed brussels sprouts & chestnuts



DESSERTS

CHRISTMAS PUDDING BAKEWELL TART

brandy ice cream

DARK CHOCOLATE MOUSSE

candied clementine, gingerbread & caramelised white
chocolate crumb

POACHED FIG, ITALIAN MERINGUE

almond brittle, vanilla mascarpone

TUNWORTH CHEESE & BLUE MONDAY

house chutney, oatcakes

MINCE PIES to finish

£57 per person

Monday 23rd November – Wednesday 30th December 2026 (excluding Christmas Day)

Bookings, deposit & pre-orders only.

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.