



Aperitifs

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| Jack Russell Bloody Mary | £9.95 | Highclere Castle Dry Martini | £9.95 |
| Great British Bellini | £9.00 | Jack Russell Negroni | £9.50 |

Nibbles

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| Garlic & herb marinated olives | £5.00 | Beer battered gherkins, ranch dipping sauce | £7.00 |
| Rosemary focaccia, garden herb butter, Ramsbury extra virgin rapeseed oil & balsamic | £5.00 | | |
| Cauliflower 'popcorn', teriyaki sauce, chilli, spring onion & sesame | £7.00 | | |

Starters

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| Spinach, watercress & garden herb gazpacho, creme fraiche, Hobbs house sourdough | £8.00 |
| Tempura soft shell crab, 'raw' slaw, yuzu & ponzu dressing, miso mayo | £9.50 |
| Lamb koftas, baby gem lettuce & tzatziki, harissa dressing | £8.00 |
| Cashew nut hummus, chargrilled veg, curried apple dressing, beetroot crisps, lavosh cracker | £9.00 |
| Newlyn sardines on toast, passata sauce, Heritage tomatoes, garden herbs | £8.00 |
| Stokes Marsh farm fillet of beef carpaccio, reduced white balsamic, rocket & parmesan salad | £12.00 |

Mains

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| Brixham mussels, garlic & cider cream sauce, Koffman skin on fries, baked ciabatta | £22.00 |
| Chicken, ham hock & leek pithivier, spring onion & chive mash, summer greens, red wine sauce | £18.50 |
| Confit lamb belly & shoulder, potato gnocchi, courgette, olive tapenade, roast shallot petals, lamb sauce | £26.00 |
| Market fish of the day | £MVP |
| Pork schnitzel, fried duck egg, pickled red cabbage, buttered Cornish Scrapers | £22.00 |
| Marinated cauliflower steak, salt baked beetroot, chargrilled aubergine puree, spiced dukkha | £17.00 |
| Beer battered Cornish catch of the day, triple cooked chips, crushed peas, lemon <i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Coates & Seely Brut Reserve</i> | £18.50 |
| 'Smashed' burger, two 3oz patties, American style cheese, shredded iceberg, sesame bun, burger sauce, red cabbage coleslaw & Koffman skin on fries | £18.00 |
| Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak, garlic butter, rocket & parmesan salad, triple cooked chips, bearnaise sauce | £36.00 |
| Chargrilled dry-aged Stokes Marsh Farm 16 ^{oz} Chateaubriand to share, garlic butter, confit garlic, slow roast tomatoes, triple cooked chips, rocket & parmesan salad, brandy peppercorn & bearnaise sauce | £85.00 |

Sides £5.50 each

Buttered Cornish scrapers, spring onions & chives | Buttered summer greens, crispy chilli oil
Chargrilled broccoli & courgettes, grilled lemon dressing, toasted almonds | Koffman skin on fries
Triple cooked chips | House salad, cucumber, radish, Heritage tomatoes, honey and mustard dressing

We have the following menus available should you have any dietary requirements: **Gluten Free | Dairy Free | Vegan**

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
If you have any food allergy or intolerance query, please speak to a member of the team