



Sunday Menu

Aperitifs

Jack Russell Bloody Mary	£9.95	Jack Russell Gin Dry Martini	£9.95
British Bellini	£9.00	Jack Russell Negroni	£9.50

Nibbles

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

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
Stokes Marsh farm fillet of beef carpaccio, reduced white balsamic, rocket & parmesan salad	£12.00

Mains

Market fish of the day	£MVP
Marinated cauliflower steak, chargrilled sprouting broccoli, Jerusalem artichoke puree, spiced dukkha	£17.00
Tamarind & maple glazed slow roast pork belly, potato rosti, sesame roasted pak choi	£20.00

Sunday Roasts

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

Hasselback roasted butternut squash, onion & soy vegetarian gravy	£17.00
Roast rump cap of Stokes Marsh Farm beef (<i>served pink</i>)	£22.00
Slow roast leg of Somerset lamb	£22.00
½ roast Wiltshire chicken	£18.00
Dry-aged Stokes Marsh Farm 16 ^{oz} Chateaubriand to share	£85.00

Sides £5.50 each

Garlic & herb roasties Honey roasted carrots
Rocket & parmesan salad, extra virgin rapeseed oil
Sauteed seasonal greens Cauliflower cheese

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 Faccombe 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.