



## Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great 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
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

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	£18.50
<i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Coates &amp; Seely Brut Reserve</i>	£10.50
'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 <sup>oz</sup> 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