



## Dairy Free

### Aperitifs

Coates & Seely Brut Reserve (125ml)	£11.50	Jack Russell Gin Dry Martini	£9.95
British Bellini	£9.00	Jack Russell Negroni	£9.50

### Nibbles

Rosemary focaccia, extra virgin olive oil & balsamic £5.00    Garlic & herb marinated olives £5.00

Chicken tapioca crackers, chicken salt £5.00

### Starters

Tomato gazpacho, cucumber, red onion & basil, Hobbs House sourdough	£8.00
Cornish crab & potato salad, Wye Valley asparagus, wild garlic mayo	£10.50
Lamb koftas, baby gem lettuce & cucumber salad	£8.00
Cornish sardines on toast, passata sauce, heritage tomatoes, garden herbs	£9.00
Stokes Marsh farm fillet of beef carpaccio, reduced white balsamic, rocket salad	£12.00

### Mains

Tamarind & maple glazed pork tomahawk, sesame roasted pak choi, sauteed potatoes	£26.00
Market fish of the day	£MVP
Roast tomato & field mushroom burger, shredded iceberg, toasted bun, sweet chilli jam & sauteed potatoes	£16.00
Haricot & butter bean cassoulet, sesame fried greens, garlic crumb, wild garlic oil	£16.00
Marinated cauliflower steak, chargrilled sprouting broccoli, Jerusalem artichoke 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 &amp; Seely Brut Reserve £11.50</i>	£18.50
'Smashed' burger, two 3oz patties, shredded iceberg, toasted bun, burger sauce, red cabbage coleslaw & Koffman skin on skinny fries	£18.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak, rocket salad, triple cooked chips, red wine sauce	£37.00
Chargrilled dry-aged Stokes Marsh Farm 16 <sup>oz</sup> Chateaubriand to share, confit garlic, slow roast tomatoes, triple cooked chips, rocket salad, red wine sauce	£85.00

### Sides £5.50 each

Chargrilled sprouting broccoli & courgettes, crispy chilli oil  
Koffman skin on skinny fries | Lamb fat carrots, garlic crumb & chives  
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.