

Aperitifs

The JR Bloody Mary <i>Wasabi vodka, tomato juice, spices</i>	£9.95
Gunpowder Martini <i>Hampshire Gunpowder gin, vermouth</i>	£9.95
British Bellini <i>Fruit puree, Hattingley Valley Classic Reserve</i>	£9.00
Negroni <i>Bombay Sapphire, Campari, Martini Rosso</i>	£8.00
Hampshire 75 <i>Hattingley Valley, Hampshire Fine gin, Dry vermouth</i>	£8.00
Tequila Gimlet <i>Tequila, lemon, lime</i>	£8.00



Treats

Selection of home baked breads, trio of butters: <i>(gf opt) wild garlic & parsley, tomato & basil, chilli seaweed & ash</i>	£4.50
Marinated olives & salted almonds <i>(gf)</i>	£5.50
Venison & haggis fritters, whisky & thyme jus	£5.50
Cajun whitebait, aioli	£6.00

Sunday Menu

Starters

Carrot, coriander & star anise soup, homemade bread <i>(gf opt)</i>	£6.00
Tarquin's Blackberry gin cured trout, compressed cucumber, fennel, dill & lemon crème fraiche <i>(gf)</i>	£9.50
Facombe fried pheasant, chilli jam	£7.50
Goats curd, apple, pickled grapes, honeycomb, hazelnut crumb, thyme <i>(v)</i>	£7.00
Smoked Faccombe pigeon breast, parsnip purée, wild mushrooms, artichoke crisps <i>(gf)</i>	£8.50

Mains

Roast rump of Hampshire beef	£16.00
Whole roast Faccombe wood pigeon, chestnut & brie stuffing	£16.00
Roast belly of Hampshire pork, Faccombe apple sauce	£16.00
<i>All roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy</i>	
Pistachio crusted haddock, beetroot risotto, mussels, samphire, salsa verde	£18.00
Chestnut gnocchi, pickled turnips, chargrilled baby gem, carrot & star anise puree <i>(vg)</i>	£14.00
Jack Russell beef burger, brioche bun, fries, gherkin, tomato, truffle mayo, house 'slaw <i>add – Smoked Applewood cheese / Flat mushroom / Bacon / Blue cheese</i>	£13.00 £1.00
Faccombe venison, juniper & redcurrant pie, roast potatoes, roasted root vegetables	£15.00

Sides

£3.50

House garden salad | Triple cooked chips | Thin fries
Winter greens | Roasted roots | House 'slaw