

## 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 &amp; parsley, tomato &amp; basil, chilli seaweed &amp; 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

## Starters

Soup of the day, homemade bread <i>(gf opt) (vg)</i>	£6.00
Moules Marinere, white wine, garlic, shallot & cream, homemade bread <i>(gf opt)</i>	£7.50
Goats curd, apple, pickled grapes, honeycomb, hazelnut crumb, chicory, thyme <i>(gf) (v)</i>	£7.00
Smoked Faccombe pigeon breast, parsnip purée, wild mushrooms, artichoke crisps <i>(gf)</i>	£8.50
Duck & foie gras terrine, bacon & red onion jam, homemade brioche <i>(gf opt)</i>	£9.00
Tarquins Blackberry gin cured trout, compressed cucumber, fennel, dill & lemon crème fraiche <i>(gf)</i>	£9.50

## Mains

Confit pork belly, rhubarb & ginger compote, chorizo pommes Anna <i>(gf)</i>	£16.50
Rump of lamb, ratatouille, dauphinoise potato, rosemary & thyme jus <i>(gf)</i>	£18.00
Pistachio crusted sea bass, beetroot risotto, mussels, samphire, salsa verde	£18.00
Chestnut gnocchi, pickled turnips, chargrilled baby gem, carrot & star anise puree <i>(vg)</i>	£14.00
Juniper roasted Faccombe venison, sweet potato, artichoke puree, & blueberry sauce <i>(gf)</i>	£20.00

## Pub Classics

Jack Russell pie, truffle mash, roasted winter roots	£15.00
South Coast haddock, Good Old Boy batter, triple cooked chips, tartare sauce, pea purée <i>We recommend pairing our fish and chips with a glass of Hattingley Valley Classic Reserve</i>	£15.00
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
Dry aged 8oz sirloin steak, triple cooked chips, bone marrow croquette <i>add Peppercorn sauce, Béarnaise sauce or wild garlic &amp; parsley butter</i>	£25.00 £2.50

## Sides

£3.50

House garden salad | Triple cooked chips | Thin fries | Winter greens  
Roasted roots | House 'slaw | Cauliflower cheese | Chantenay carrots | Braised red cabbage

*Please see our chalkboard for our daily specials*

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.