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 *(served pink)* £22.00

Slow roast leg of Somerset lamb £22.00

½ roast Wiltshire chicken £18.00

Dry-aged Stokes Marsh Farm 16ᵒᶻ 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.