

A la carte

To Start

Coates & Seely Brut Reserve (125ml) £12.00

Nibbles

Cheese & poppy seed rolls, chive butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00 Cauliflower 'popcorn', teriyaki sauce, chilli, spring onion, sesame £7.00 Garlic & herb marinated olives £5.00 Beer battered gherkins, ranch dipping sauce £7.00

Starters

Spiced parsnip soup, curry oil, parsnip crisps, Hobbs House sourdough	£8.00
Tempura king prawns, sweet chilli jam, lemon	£8.50
Maple glazed game & chorizo skewers, roast red pepper coulis	£8.00
Cauliflower 'bang-bang' salad, baby gem, chicory, pomegranate	9.00/£15.00
Cured & torched mackerel, pickled daikon radish, spring onion, cucumber, XO dressing	£9.50
Carpaccio of local venison fillet, pickled mushrooms, parmesan crisps, black garlic dressing, hazeln	nuts £12.00

Mains

Thai green monkfish curry, steamed jasmine rice, cucumber & tomato salad, coriander	£25.00
Stokes Marsh Farm beef shin pithivier, mustard mash, beef fat carrot, crispy shallots, red wine sauce	£19.00
Creedy Carver duck breast, potato rosti, sesame fried pak choi, plum sauce	£30.00
Market fish of the day	£MVP
Pork schnitzel, fried duck egg, pickled red cabbage, buttered new potatoes	£22.00
Rosemary roast squash, potato gnocchi, oyster mushrooms, chestnut purée, toasted almonds	£17.00
Beer battered Cornish catch of the day, triple cooked chips, crushed peas, lemon	£18.50
'Smashed' burger, two 3º² 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 8° ^z Ribeye steak Garlic butter, beef shin & bone marrow stuffed field mushroom, triple cooked chips, brandy peppercorn sauce Chargrilled dry-aged Stokes Marsh Farm 16° ^z Chateaubriand to share Garlic butter, confit garlic, stuffed field mushroom, triple cooked chips, spinach avocado salad,	£36.00
brandy peppercorn sauce, truffle mayo	£85.00

Sides

'Naughty' mash, crispy shallots, chives, bone marrow crumb | Koffman skin-on-fries | Triple cooked chips Sesame fried pak choi & savoy cabbage | Beef fat carrots | Spinach & avocado salad, honey & mustard dressing



We have a range of allergen friendly menus available, please ask a member of staff for more information. Where possible, we use as much produce from the beautiful Faccombe Estate, from wild game to the fruit from our orchards. A discretionary service charge of 10% will be added to the bill.