



## Sunday Menu

Coates & Seely English Sparkling (125ml) £12.00

### Nibbles

Wholemeal bread, salted 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      Honey & mustard glazed cocktail sausages £7.00

### Starters

Celery & celeriac soup, toasted hazelnuts, apple & truffle, Hobbs House sourdough £8.00

Tempura king prawns, sweet chilli jam, lemon £8.50

Spiced game koftas, mint yoghurt, baby gem, harissa £8.00

Pear and whipped ricotta salad, pomegranate, walnuts, honey £8.50 /£14.00

Smoked Loch Duart salmon, pickled beetroot, horseradish yoghurt, soda bread £10.00 /£16.00

Chicken liver parfait, red onion jam, Melba toast, crispy chicken skin £9.00

### Mains

Creedy Carver duck breast, potato rosti, sesame fried greens, Cumberland sauce £30.00

Market Fish of the Day £MVP

Pheasant schnitzel, fried beechwood hens egg, buttered kale, chorizo & bacon jam £22.00

Potato gnocchi, squash puree, king oyster mushroom, sprout tops, roast chestnuts £17.00

### Sunday Roasts

*All served with roast potatoes, Yorkshire pudding, honey roasted carrot, celeriac purée, cauliflower cheese, seasonal greens & gravy*

Maple glazed parsnips, 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

Half roast Wiltshire chicken £18.00

Dry-aged Stokes Marsh Farm 16<sup>oz</sup> Chateaubriand to share £85.00

### Sides

Garlic & herb roasties | Honey roasted carrots | Rocket & parmesan salad, Extra virgin rapeseed oil

Sauteed seasonal greens | Cauliflower cheese



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.