



Coates & Seely Brut Reserve (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

Chargrilled wild seabass, Jerusalem artichoke purée, red wine shallots, pine nut crust	£26.00
Local game puff pastry pithivier, creamy mash, duck fat carrot, seasonal greens, red wine sauce	£19.00
3-bone rack of Somerset lamb potato terrine, salsify, leek, bacon & wild mushroom fricassee, lamb sauce	£35.00
Pheasant schnitzel, fried Beechwood Farm hens' egg, buttered kale, chorizo & bacon jam	£22.00
Market fish of the day	£MVP
Potato gnocchi, squash purée, king oyster mushroom, sprout tops, roast chestnuts	£17.00
Beer-battered Cornish 'catch of the day', triple cooked chips, crushed peas, tartare sauce, lemon	£18.50
'Smashed' burger, two 3 <sup>oz</sup> patties, American style cheese, shredded iceberg, sesame bun, burger sauce, red cabbage coleslaw, Koffman skin-on-fries	£18.50
Chargrilled dry-aged Stokes Marsh Farm 8 <sup>oz</sup> Ribeye steak garlic butter, vine cherry tomatoes, beer pickled onion rings, triple cooked chips, Diane sauce	£36.00
Chargrilled dry-aged Stokes Marsh Farm 16 <sup>oz</sup> Chateaubriand to share garlic butter, confit garlic, vine cherry tomatoes, beer pickled onion rings, triple cooked chips, rocket & parmesan salad, Diane sauce, truffle mayonnaise	£85.00

## Sides - £5.50 each

'Naughty' mash, crispy shallots, chives, bone marrow crumb | Koffman skin-on-fries

Triple cooked chips | Sauteed sprouts & chestnuts | Duck fat carrots

Rocket & parmesan salad, extra virgin rapeseed oil

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.

