

Coates & Seely English Sparkling (125ml) £12.00

Nibbles

Focaccia muffins, chive & poppy seed butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00 Cauliflower 'popcorn', teriyaki sauce, chilli, spring onion, sesame £7.50 Garlic & herb marinated olives £5.00 Crispy pork crackling sticks, spiced apple sauce £6.00

Starters

Wild nettle & spinach soup, chargrilled onion powder, chive oil, Hobbs House sourdough	£8.00
Cornish crab fritters, saffron & garlic aioli, lemon, coriander	£10.00
Carpaccio of fallow deer, roast Jerusalem artichokes & crisps, salsa verde, pickled wild garlic capers	£10.00
Mushroom parfait, pickled & raw mushrooms, porcini powder, red onion & balsamic jam, Melba toast	£9.50
Chargrilled sprouting broccoli, whipped ricotta, chilli, garlic & parsley oil, toasted hazelnuts £10	0.00 / £16.00
Beetroot-cured Chalkstream trout, fennel & mint relish, horseradish yoghurt, brown bread croutons £10).00/£16.00

Mains

Roast pork tenderloin, braised wild rice, buttered kale, turnip puree, cider jus	£25.00
Chicken schnitzel, Caesar salad, crisp pancetta, garlic & anchovy mayo, soft boiled egg	£22.00
Market Fish of the Day	£MVP
Leek & potato gratin, crispy onion & frisee salad, garlic breadcrumbs	£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) £23.00

Slow roast leg of Somerset lamb £23.00

Half roast Wiltshire chicken £19.00

Dry-aged Stokes Marsh Farm 16°² 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.