

Aperitifs

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| The JR Bloody Mary Wasabi vodka, tomato juice, spices | £9.95 |
| Highclere Martini Highclere Castle gin, vermouth | £9.95 |
| British Bellini Fruit purée, Hattingley Valley Classic | £9.00 |
| Negroni Portobello Road Gin/ El Bandarra Rojo Vermouth/Campari Italian bitters | £8.50 |



Treats

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| Selection of baked breads, flavoured butters | £4.50 |
| <i>add marinated olives</i> | £7.50 |
| Truffle mac 'n' cheese fritters (v) | £6.50 |
| Confit duck bonbons, hot chilli sauce | £6.50 |

Starters

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| Autumn vegetable & rosemary soup, crusty bread (gf opt) (v) | £6.00 |
| Serrano ham & ham hock terrine, piccalilli, brioche loaf (gf opt) | £8.50 |
| Wild mushrooms on sourdough, garlic, truffle & parsley cream (gf opt) | £7.50 |
| St James' Scottish smoked salmon, watercress, shaved fennel, rye bread (gf) | £7.50 / £15.00 |
| Warm kale salad, beetroot, crumbled goats' cheese, balsamic & toasted hazelnut crumb (v) | £7.00 |
| <i>add pan-roasted Facombe pigeon breast & bacon</i> | £12.50 |

Mains

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| Pan-fried seabass fillet, artichoke, leek & potato hash, samphire, mussel & cider sauce (gf) | £16.50 |
| Roasted squash & red Thai vegetable curry, naan bread (vg) | £13.00 |
| Sweet potato & lentil Katsu burger, vegan white cheddar, tomato salsa, guacamole, skinny fries (vg) | £14.00 |

Pub Classics

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| South Coast haddock, beer batter, chunky chips, tartare sauce, pea purée | £14.00 |
| <i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Hattingley Valley Classic Reserve £6.75</i> | |
| Jack Russell beef brisket burger, brioche bun, skinny fries, salad leaf, tomato, onion relish, ruby 'slaw | £12.50 |
| <i>add - Mature cheddar / Flat mushroom / Bacon / Blue cheese</i> | £1.00 ea |
| Facombe venison burger, brioche bun, skinny fries, salad leaf, tomato, tomato salsa, ruby 'slaw | £12.50 |
| <i>add - Mature cheddar / Flat mushroom / Bacon / Blue cheese</i> | £1.00 ea |

Sides

Tomato salad | Buttered kale | Chunky chips | Skinny fries | Buttery mash
Rocket, watercress & Parmesan | Mac 'n' cheese

Sunday Roasts

All served with roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal greens & pan gravy

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| Slow-roasted pork belly, Facombe apple sauce | £17.50 |
| Roast topside of beef (<i>served pink</i>) | £18.50 |
| Roast chicken, sage & onion stuffing, chipolata | £17.50 |
| Roast Facombe venison, redcurrant jus | £18.50 |

A discretionary 10% service charge will be added to the bill

If you have any food allergy or intolerance queries, please speak to a team member who will be happy to help.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present

Gins

Bombay Sapphire | Brockmans | Chase GB | Chase Grapefruit
Chase Orange | Chase Rhubarb & Bramley Apple | Cotswolds
Elephant | Hampshire Fine | Hampshire Gunpowder | Hendricks
Highclere Castle | Winchester | Mermaid | Ramsbury | Silverback
Tarquins | Tarquins Blackberry | Twisted Nose | Whitley Neill
WN Quince | WN Raspberry | WN Rhubarb & Ginger | Malfy

*Pair with Double Dutch Mixers - Tonic / Slim Tonic / Cranberry
& Ginger / Watermelon & Cucumber / Pomegranate & Basil*



Favourites

Lagers & Ales - Estrella | Angels Lore | Freedom
Ringwood Razorback | Gritchie's English Lore | Ramsbury Gold

Other Draught - Guinness | Aspalls Cider

Bottled - Birra Moretti | Corona | Small Beer (2.5%) | Heineken 0%

Nix & Kix softs - Watermelon & Hibiscus | Mango & Ginger |
Blood Orange & Tumeric | Mint & Cucumber

Desserts

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| Dark chocolate torte, chocolate sauce (gf) | £6.00 |
| Lemon meringue pie | £6.00 |
| Bramley apple & cinnamon crumble, custard | £6.00 |
| Pear & almond tart, chocolate sauce | £6.00 |
| Sticky toffee pudding, toffee sauce (gf) | £6.00 |
| <i>any of above: add a scoop of vanilla ice cream</i> | |
| Three scoop selection of dairy ice cream or sorbets (gf) <i>Vanilla / Strawberry / Chocolate / Honeycomb / Salted caramel Raspberry / Blood orange / Lemon / Blackcurrant</i> | £6.00 |
| British cheese plate, crackers, grapes, chutney <i>Oxford Isis (sticky, honey washed) / Isle of Wight Blue (soft, blue) Godminster Cheddar (creamy full flavoured) Goats' cheese</i> | £9.00 |

Stickies, Ports & Digestifs

| | 100ml | Bottle |
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| Pedro Ximénez, El Candado, Valdespino, Spain (37.5cl) - <i>Sticky toffee pudding in a glass</i> | £6.75 | £24.00 |
| Monastrell 'Dulce' DO Yecla, Familia Castano, Spain (37.5cl) - <i>Dark, perfect with chocolate</i> | £7.50 | £34.00 |
| Late Harvest Gewürztraminer, Montes, 2014, Chile (37.5cl) - <i>Honey, citrus, pair with fruity puds</i> | £6.50 | £24.00 |
| Sauternes, Chateau Delmond, France (37.5cl) - <i>Apricot, peach, stands up to blue cheese</i> | £8.00 | £45.00 |
| Sandeman, LBV port, N.V, Portugal (75cl) | £5.00 | £32.00 |
| Sandeman, Tawny Port, NV 10-Year-Old, Portugal (75cl) | £6.50 | £39.00 |

Löfbergs GreenCup Coffee

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| Espresso Macchiato | £2.50 |
| Dbl Espresso Americano Dbl Macchiato | £3.00 |
| Flat White | £3.25 |
| Latte Cappuccino Hot Chocolate | £3.50 |
| Birchall Teas | £2.75 |
| Breakfast Blend Earl Grey Green Tea Peppermint | |
| Green Tea & Peach Chamomile Flowers | |
| Pure Lemongrass & Ginger Great Rift Decaf | |
| The Jack Russell Affogato | |
| <i>Vanilla ice cream, Amaretto, double espresso</i> | £6.50 |
| Liqueur Coffees | |
| Irish Calypso Italian | £6.75 |
| French Grand Marnier hot choc | £7.25 |

Liquid Desserts

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| Bramble <i>Portobello Road Gin / Giffard Crème de Mure / Lemon</i> | £9.00 |
| Espresso Martini | |
| <i>Belvedere Vodka / Coffee liqueur / Coffee</i> | £9.00 |
| Kaffir Lime Margarita <i>El Jimador Blanco / Kaffir Lime Leaf / Lime / Agave</i> | £8.75 |
| Mai Tai <i>Dark & White Rums / Orange Curacao / Orgeat / Lime</i> | £8.75 |
| Side Car <i>Hennessey VS Cognac / Giffard triple sec / Cinnamon / Lemon</i> | £9.50 |
| Pornstar Martini <i>Belvedere Vodka / Passion Fruit Liqueur / Vanilla / Lime</i> | £8.50 |
| Old Fashioned | |
| <i>Vanilla Infused Old Forester Bourbon / Cocoa Bitters / Orange / Sugar</i> | £8.50 |

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