



### Aperitifs

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| <b>JR Bloody Mary</b> <i>Horseradish vodka, tomato juice, spices</i>                               | £9.95 |
| <b>Highclere Martini</b> <i>Highclere Castle gin, vermouth</i>                                     | £9.95 |
| <b>British Bellini</b> <i>Passion fruit purée, Hattingley Valley</i>                               | £9.00 |
| <b>Negroni</b> <i>Portobello Road Gin, Vermouth, Campari</i>                                       | £8.75 |
| <b>Sandeman White Port &amp; tonic</b>   | £5.00 |
| <b>The Forest Spritz:</b> <i>Everleaf Forest (non-alcoholic), Double Dutch Tonic, Orange slice</i> | £6.50 |

### Treats

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| Selection of bread, garlic & herb butter (v)                           | £5.00 |
| Marinated olives (gf) (v)  | £4.50 |
| Chargrilled Faccombe partridge & chorizo skewers, miso mayonnaise (gf) | £7.00 |
| Pink peppercorn crispy squid, sweet chilli mayo                        | £7.00 |

### Starters & Lighter Bites

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| Butternut squash, coconut & chilli soup, crusty bread, vegetable crisps (vg) (gf opt)  | £6.50           |
| Hampshire buffalo mozzarella, pickled beetroot, hazelnut pesto, sherry caramel (v) (gf)  | £9.50           |
| Cold smoked trout, crème fraiche, Arenkha caviar, toasted sourdough  | £10.50          |
| Ox tongue, tomato & olive stew, focaccia (gf opt)  | £9.50           |
| Confit duck salad, mixed leaf, sesame seeds, pomegranate, pomegranate dressing (gf)  | £10.50 / £17.50 |
| Game keeper's board – <i>to share</i> – Faccombe venison scotch egg, wild boar meatballs, rabbit ballotine, cornichons, cream cheese stuffed red peppers, marinated olives, garlic & basil focaccia (gf opt) | £29.00          |

### Mains

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| South Coast haddock, beer batter, chunky chips, tartare sauce, pea purée<br><i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Hattingley Valley Classic Reserve</i> | £17.00<br>£8.50 |
| Faccombe venison bolognese, egg pappardelle, fried cherry tomatoes, black olive, herbs, Parmesan   | £17.50          |
| Roasted butternut squash risotto, toasted pumpkin seeds, Parmesan crisps   | £16.50          |

### Sides

Skinny fries | Chunky chips | Mixed leaf salad | Autumn greens

£4.25

### Sunday Roasts

*All served with roast potatoes, Yorkshire pudding, roasted carrot, parsnip purée, braised red cabbage, cauliflower cheese, seasonal greens & gravy*

Roast topside of beef (*served pink*) £21.50

Roast pork loin, apple purée, crispy crackling £19.00

Roast leg of lamb, mint sauce £21.50

Roast half chicken, thyme stuffing £18.50

Vegetarian beetroot & nut roast (v) (vg opt) £14.50