

## Aperitifs

<b>The JR Bloody Mary</b> Wasabi vodka, tomato juice, spices	£9.95
<b>Highclere Martini</b> Highclere Castle gin, vermouth	£9.95
<b>British Bellini</b> Raspberry purée, Hattingley Valley Classic	£9.00
<b>Negroni</b> Portobello Road Gin, Vermouth, Campari	£8.50
<b>Singapore Sling</b> Portobello Road gin, cherry liqueur, triple sec, grenadine, lemon, pineapple	£8.75
<b>The Forest Spritz:</b> Everleaf Forest (non-alcoholic), Double Dutch Tonic, Orange slice	£6.50

## Treats

House breads, British extra virgin rape seed oil, balsamic	£4.50
Marinated olives	£4.50
Short rib croquettes, harissa aioli	£7.50
Wild mushroom & tarragon arancini, truffled mayo	£6.00

## Starters

Roasted plum tomato, ginger & red pepper soup, crusty bread (gf opt) (vg)	£6.00
Ham hock terrine, piccalilli, toasted sourdough (gf opt)	£7.50
Rhubarb gin cured salmon, compressed cucumber, wasabi mayonnaise (gf)	£10.00
Heritage tomato, Dorset Blue Vinney, red pepper pesto, sourdough crouton (v) (gf opt)	£8.50
Bresaola, nectarine, Parmesan, watercress (gf)	£8.00

## Mains

Pan-fried river Test trout fillet, summer ratatouille, saffron potatoes, mussels, basil oil (gf)	£17.50
Spiced duck leg, pickled red cabbage, spiced plum, vanilla pomme purée	£18.00
Curried cauliflower steak, spiced lentil sauce, pickled golden raisins, pomegranate dressing (vg) (gf)	£14.00
South Coast haddock, beer batter, chunky chips, tartare sauce, minted peas <i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Hattingley Valley Classic Reserve £7.25</i>	£14.50
Beef brisket burger, brioche bun, fries, baby gem, tomato, onion relish, ruby 'slaw <i>add Cheddar / Bacon / fried egg £1.00 ea or add Tunworth cheese &amp; Aspen fries</i>	£14.50 £6.00
Falafel & halloumi burger, brioche bun, fries, baby gem, tomato, pomegranate mayo, ruby 'slaw (v)	£16.00

## Sides

Autumn greens | Fries | Aspen fries | Autumn ratatouille | Cos lettuce, Caesar dressing

## Sunday Roasts

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

Slow-roasted pork belly, Faccombe apple sauce £17.50

Roast topside of beef (*served pink*) £18.50

Lemon & thyme roast chicken, apricot & thyme stuffing £17.50

## Gins

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

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



## Favourites

**Ales** - Bertie's Best | Gritchie's English Lore | Ramsbury Gold

**Lagers** - Birra Moretti | Angels Lore | Freedom

**Draught** - Neck Oil IPA | Guinness | Orchard Thieves Cider

**Bottled** - Heineken | Sol | Small Beer (2.5%) | Heineken 0%

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

## Desserts

Rhubarb & ginger steamed pudding, custard	£7.00
Dark chocolate & orange cheesecake, crème fraiche	£7.00
Glazed lemon tart, clotted cream	£7.00
Tiramisu, brandy snap	£7.00
British cheese plate, oat cakes, crackers, grapes, chutney	£12.00
<i>Today's selection: Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth &amp; Golden Cross</i>	
Three scoop selection of dairy ice cream or sorbets (gf)	£6.00
<i>Vanilla / Strawberry / Chocolate / Salted caramel / Honeycomb Raspberry / Lemon / Blackcurrant / Blood orange</i>	

## Stickies & Ports

	100ml	Bottle
Pedro Ximénez, El Candado, Valdespino, Spain (37.5cl) - <i>Sticky toffee pudding in a glass</i>	£7.80	£25.00
Monastrell 'Dulce' DO Yecla, Familia Castano, Spain (37.5cl) - <i>Dark, perfect with chocolate</i>	£8.25	£34.00
Late Harvest Gewürztraminer, Montes, 2014, Chile (37.5cl) - <i>Honey, citrus, pair with fruity pud</i>	£6.75	£24.00
Sauternes, Chateau Delmond, France (37.5cl) - <i>Apricot, peach, stands up to blue cheese</i>	£9.25	£32.00
Sandeman, LBV port, N.V, Portugal (75cl)	£5.25	£29.00
Sandeman, Tawny Port, NV 10-Year-Old, Portugal (75cl)	£6.50	£39.00

## Löfbergs GreenCup Coffee

Espresso   Macchiato	£2.50
Dbf Espresso   Americano   Dbf Macchiato	£3.00
Flat White   Latte   Cappuccino	£3.50
Hot Chocolate & marshmallows	£3.50
<b>Birchall Teas</b>	£2.75
Breakfast Blend   Earl Grey	
Green Tea   Peppermint   Green Tea & Peach	
Chamomile Flowers	
Pure Lemongrass & Ginger   Great Rift Decaf	
<b>The Jack Russell Affogato</b>	
<i>Vanilla ice cream, Amaretto, double espresso</i>	£6.50
<b>The Jack Russell Petit Paws</b>	
<i>Brownie bites, double espresso</i>	£5.00
<b>Liqueur Coffees</b>	
Irish   Calypso   Italian   French	£6.75

## Liquid Desserts

<b>Coconut &amp; Mango Daiquiri</b>	
<i>Aluna coconut rum   Lime   Mango</i>	£8.75
<b>Espresso Martini</b>	
<i>Belvedere Vodka   Coffee liqueur   Coffee</i>	£9.50
<b>Tommy's Margarita</b>	
<i>El Jimador Blanco Tequila   Lime   Agar</i>	£8.75
<b>Negroni Gin   Vermouth   Campari</b>	£8.75
<b>Side Car Hennessey VS Cognac</b>	
<i>Giffard triple sec   Cinnamon   Lemon</i>	£9.75
<b>Pornstar Martini Belvedere Vodka  </b>	
<i>Passion Fruit Liqueur   Vanilla   Lime</i>	£8.75
<b>Old Fashioned Vanilla Infused Old Forester</b>	
<i>Bourbon   Cocoa Bitters   Orange   Sugar</i>	£8.75
<b>Singapore Sling Portobello Road Gin   Cherry</b>	
<i>Triple Sec   Grenadine   Lemon   Pineapple</i>	£9.00
<b>Reggae Rum Punch Rum   Lime   Pineapple</b>	£9.00
<b>Mai Tai Rum   Triple Sec   Lime   Almond</b>	£9.00
<b>Strawberry Daiquiri</b>	
<i>Rum   strawberry liqueur   Lime</i>	£9.50