

## 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> Fruit puree, Hattingley Valley Classic	£9.00
<b>Negroni</b> Portobello Road Gin/ El Bandarra Rojo Vermouth/Campari Italian bitters	£8.50



## Treats

Selection of home baked breads, truffle butters <i>add marinated olives</i>	£4.50 £7.50
Truffle mac 'n' cheese fritters (v)	£5.50
Confit duck bonbons, plum dipping sauce	£5.50
Facombe fried pheasant, smoked mayonnaise	£5.50

## Starters

Soup of the day, crusty bread (gf opt) (vg)	£6.00
Ham hock terrine, piccalilli, sourdough toast (gf opt)	£7.50
Wild & portobello mushrooms on toast, garlic & parsley cream (gf opt)	£7.50
St James' Scottish smoked salmon, watercress, shaved fennel, rye bread (gf opt)	£7.00 / £14.00
Warm kale salad, beetroot, crumbled goats' cheese, balsamic & toasted hazelnut crumb <i>add pan-roasted Facombe pigeon breast &amp; bacon</i>	£7.00 £12.50

## Mains

Pan-fried seabass fillet, artichoke, leek & potato hash, cider butter sauce	£15.50
Roasted squash & red Thai vegetable curry (v)	£13.00
Lentil & sweet potato burger, field mushroom, relish, fries (v)	£14.00
Pressed lamb shoulder, haricot bean casserole, sprouting broccoli, salsa verde	£16.50
Pan-fried 8oz rump steak, chunky chips, portobello mushroom, vines tomatoes	£17.50

## Pub Classics

Facombe game pie, mash, buttered autumn greens	£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 £6.75</i>	£14.00
Jack Russell beef brisket burger, homemade bun, fries, gherkin, salad leaf, tomato, onion relish, ruby 'slaw <i>add - Mature cheddar / Portobello mushroom / Bacon / Blue cheese</i>	£12.50 £1.00 ea
Facombe venison burger, homemade bun, fries, gherkin, salad leaf, tomato, chilli jam, ruby 'slaw <i>add - Mature cheddar / Portobello mushroom / Bacon / Blue cheese</i>	£13.00 £1.00 ea
Steak, ale & suet pudding, buttered kale, champ potato, pan gravy	£14.00

## Sides

£3.50  
Tomato salad | Buttered kale | Chunky chips | Skinny fries | Buttery mash | Mac 'n' cheese  
Rocket, watercress & Parmesan | Roasted squash & chilli | Artichoke & potato hash

## Specials

Facombe partridge mac 'n' cheese	£5.50
Facombe venison dish	£19.50
Sharing meat, eg chateaubriand, tomahawk, etc	

## 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

Pear & almond tart, chocolate sauce	£6.00
Dark chocolate truffle torte	£7.00
Lemon meringue pie	£6.00
Bramley apple & cinnamon crumble, custard	£6.00
Sticky toffee pudding, toffee sauce	£6.00
<i>any of above: add a scoop of vanilla ice cream</i>	
Three scoop selection of dairy ice cream or sorbets <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 flavour)</i>	£9.00

## Stickies, Ports & Digestifs

	rooml	Bottle
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
Sticky Mickey Late Harvest Sauvignon Blanc (37.5cl) - <i>Mango, tropical, ideal for sponge puds</i>	£9.50	£35.00
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

Espresso   Macchiato	£2.50
DbI Espresso   Americano   DbI 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

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 &amp; 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