

## 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 purée, Hattingley Valley Classic	£9.00
<b>Negroni</b> Portobello Road Gin / El Bandarra Rojo Vermouth / Campari Italian bitters	£8.50
<b>Pomstar Martini</b> Belvedere Vodka / Passion Fruit Liqueur / Vanilla / Lime	£8.50



## Treats

Selection of baked breads, flavoured butters add marinated olives	£4.50 £7.50
Truffle mac 'n' cheese fritters (v)	£6.50
Confit duck bon bons, plum dipping sauce	£6.50
Whitebait, saffron mayonnaise	£6.50
Black pudding sausage roll, HP sauce	£5.50
Pigs in blankets, sweet chilli sauce	£5.00

## Starters

Butternut squash, chilli & coconut soup, crusty bread (gf opt) (v)	£6.00
Ham hock terrine, grilled fig, onion chutney, toasted brioche (gf opt)	£7.50
Wild mushrooms on sourdough, garlic, truffle & parsley cream (gf opt)	£7.50
Treacle cured salmon, beetroot, fennel, pickles, apple, walnut (gf)	£9.50 / £18.00
Warm kale salad, beetroot, crumbled goats' cheese, balsamic & toasted hazelnut crumb (v) add pan-roasted Facombe pigeon breast & bacon	£7.00 £12.50

## Mains

Pan-fried seabass fillet, artichoke, leek & potato hash, samphire, mussel & cider sauce	£16.50
Slow cooked beef cheek, Parmesan creamed mash, winter greens, red wine jus	£17.50
Christmas turkey burger, brioche bun, brie, bacon, stuffing, soured red cabbage, cranberry jelly, skinny fries	£15.50
Pressed lamb shoulder, haricot bean casserole, sprouting broccoli, salsa verde (gf)	£16.50
Moving mountain vegan burger, vegan bun, vegan cheese, skinny fries, salad leaf, tomato, onion relish	£13.00
Butternut squash, chestnut & wild mushroom wellington, buttered sprout tops (v)	£16.50
Pan fried 8oz rump steak, chunky chips, flat mushroom, roasted cherry vine tomatoes (gf)	£17.50

## Pub Classics

Facombe game pie, buttered mash, winter greens	£14.00
South Coast haddock, beer batter, chunky chips, tartare sauce, pea purée <i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Hattingley Valley Classic Reserve £7.25</i>	£14.00
Jack Russell beef brisket burger, brioche bun, mature cheddar, bacon, skinny fries, salad leaf, tomato, onion relish, ruby 'slaw	£14.50

## Sides

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

## Specials

Facombe venison loin, caramelised parsnip puree, fondant potato, sprout tops, game jus	£19.50
Fish pie (smoked haddock, cod & salmon), creamy mash & cheddar topping, winter greens	£15.00

*A discretionary 10% service charge will be added to the bill  
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## 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 49er | 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

Clementine tart, chocolate sauce	£7.00
Gingerbread cheesecake, poached pear	£7.00
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>	£1.50
British cheese plate, crackers, grapes, chutney <i>Devonshire brie / Oxford Blue / Godminster Cheddar</i>	£6.00
	£9.00

## Stickies, Ports & Digestifs

	100ml	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 pud</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

Espresso   Macchiato	£2.50
Dbl Espresso   Americano   Dbl Macchiato	£3.00
Flat White   Latte   Cappuccino   Hot Choc	£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>Mince pie, double espresso</i>	£6.50
<b>Liqueur Coffees</b>	
Irish   Calypso   Italian   French	£6.75

## Liquid Desserts

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

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