

Aperitifs

JR Bloody Mary <i>Horseradish vodka, tomato juice, spices</i>	£9.95
Highclere Martini <i>Highclere Castle gin, vermouth</i>	£9.95
British Bellini <i>Raspberry purée, Hattingley Valley Classic</i>	£9.00
Negroni <i>Portobello Road Gin, Vermouth, Campari</i>	£8.75
Pornstar Martini <i>Sapling vodka vanilla, passionfruit, lime</i>	£8.50
The Forest Spritz: <i>Everleaf Forest (non-alcoholic), Double Dutch Tonic, Orange slice</i>	£6.50

Treats

Selection of artisan breads, truffle butter (v)	£4.50
Marinated olives (v)	£4.50
Faccombe fried pheasant, chipotle sauce	£6.50
Wild boar scotch egg, mustard mayonnaise	£6.50
Chargrilled teriyaki pheasant skewer, miso mayonnaise	£6.50

Starters

Celeriac & apple soup, artichoke crisp, crusty bread (v) (gf opt)	£6.00
Pan fried chicken livers, wild mushrooms, pancetta, madeira sauce, toasted brioche (gf opt)	£9.00
Carpaccio of beetroot, avocado, lemon, chia dressing (vg)	£7.50
Moules mariniere, shallots, garlic, cream, parsley, crusty bread (gf opt)	£8.50 / £16.50
Foie gras crème brûlée, homemade walnut bread (gf opt)	£9.50
Beetroot cured salmon, smoked crème fraîche, cucumber, orange (gf)	£10.00
Terrine of Faccombe game, pickled mushroom, quince & fig chutney, toasted brioche (gf opt)	£8.00

Mains

Fillet of River Test trout, braised fennel, samphire, shellfish sauce (gf)	£17.50
Pot roast Faccombe pheasant, pearl barley, root vegetables	£18.00
Confit belly of pork, braised pig cheek, smoked buttermilk purée, cider jus (gf)	£17.50
Herb crusted fillet of beef, oxtail ragu, parmentier potatoes (gf opt)	£32.50
Mushroom & truffle ravioli, artichoke sauce, wild mushrooms, artichoke crisps (v)	£15.50
Miso ramen noodles, Japanese tempura vegetables, tofu (vg)	£14.50
	<i>with crispy pork belly</i> £18.50

Dry-aged Walter Rose Steaks - served with bone marrow onion rings & chunky chips (gf)

8oz Rump £21.00 | **8oz Ribeye** £29.50 - add peppercorn sauce / garlic & herb butter / bearnaise sauce £2.00

Chateaubriand to share £70.00 - *Chunky chips, red cabbage, greens, truffle mash, peppercorn & bearnaise sauces*

Pub

Jack Russell pie, buttered mash, winter greens	£15.00
Falafel burger, brioche bun, fries, smoked mayo, homemade 'slaw (v)	£16.00
South Coast haddock, beer batter, chunky chips, tartare sauce, pea purée	£16.50
<i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Hattingley Valley Classic Reserve £8.50</i>	
Faccombe venison burger, brioche bun, fries, baby gem, chilli jam, ruby 'slaw	£15.00
	<i>add Cheddar / Bacon / Fried egg</i> £1.00ea

Sides

Winter greens Thin fries Chunky chips Green leaf salad	£3.95
Red cabbage & redcurrant Roasted roots Truffle mash	

Gins

Bombay Sapphire | Tanqueray 10 | Chase GB | Chase Grapefruit
Chase Orange | Chase Rhubarb/Apple | Cotswolds | Hendricks
Elephant | Hampshire Fine | Hampshire Gunpowder | Oxford
Highclere Castle | Winchester | Mermaid | Mermaid Pink
Ramsbury | Silverback | Salcombe | Salcombe Rose | 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

Ales - Bertie's Best | 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 - Mango & Ginger

Blood Orange & Turmeric | Watermelon & Hibiscus

Desserts

Christmas plum pudding, brandy sauce (gf)	£8.50
Hot chocolate fondant, raspberry sorbet (10-minute cooking time)	£8.50
Sticky toffee pudding, toffee sauce, vanilla ice cream	£7.50
Vegan dark chocolate tart, mandarin sorbet (vg)	£7.50
Honey & vanilla buttermilk panna cotta, blackberries, honeycomb, shortbread (gf opt)	£7.50
British cheese plate, crackers, pickled celery, quince jelly <i>Today's selection: Godminster Cheddar, Barkham Blue, Tunworth, Golden Cross, Solstice</i>	£12.50
Three scoop selection of dairy ice cream or sorbets (gf) <i>Vanilla / Strawberry / Chocolate / Salted caramel / Honeycomb Raspberry / Lemon / Blood orange / Blackcurrant</i>	£6.50

Stickies & Ports

	100ml	Bottle
Pedro Ximénez, El Candado, Valdespino, Spain (37.5cl) - <i>Sticky toffee pudding in a glass</i>	£8.50	£30.00
Monastrell 'Dulce' DO Yecla, Familia Castano, Spain (50cl) - <i>Dark, perfect with chocolate</i>	£8.75	£42.00
Late Harvest Gewürztraminer, Montes, 2014, Chile (37.5cl) - <i>Honey, citrus, pair with fruity pud</i>	£7.50	£27.00
Sauternes, Chateau Delmond, France (75cl) - <i>Apricot, peach, stands up to blue cheese</i>	£9.25	£62.00
Sandeman, LBV port, N.V, Portugal (75cl)	£6.50	£45.00
Sandeman, Tawny Port, NV 10-Year-Old, Portugal (75cl)	£7.50	£55.00

Löfbergs GreenCup Coffee

Espresso Macchiato	£2.50
Dbf Espresso Americano Dbf Macchiato	£3.25
Flat White Latte Cappuccino	£3.50
Hot Chocolate & marshmallows	£3.75

Birchall Teas

Breakfast Blend Earl Grey Green Tea Peppermint	£3.00
Green Tea & Peach Chamomile Flowers	
Pure Lemongrass & Ginger Great Rift Decaf	

The Jack Russell Affogato

Vanilla ice cream, Amaretto, double espresso	£6.50
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The Jack Russell Petit Paws

Brownie bites, double espresso	£6.50
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Liqueur Coffees

Irish Calypso Italian French	£8.50
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WINTER WARMERS

Boozy hot chocolate, cream & marshmallows

Cotswold Cream	£9.00		Frangelico (hazelnuts)	£7.00
Chambord (raspberry)	£7.15		Cointreau (orange)	£7.00

Liquid Desserts

SIDE CAR Hennessey VS Cognac /
Giffard triple sec / Cinnamon / Lemon £6.50

OLD FASHIONED Vanilla Infused Old Forester
Bourbon / Cocoa Bitters / Orange / Sugar £8.75

MAI TAI Rum / Triple Sec / Lime / Almond £6.50

AMARETTO SOUR

Luxardo Amaretto / Lemon juice / Sugar syrup £8.50

LYCHEE MARTINI

Sapling vodka / Lychee liqueur / Lychee purée £8.50

ELDERFLOWER COLLINS

St Giles Gin / Elderflower liqueur / Lemon / Fresh cucumber £8.50

ESPRESSO MARTINI

Sapling vodka / FAIR Café liqueur / Espresso / Vanilla £8.50

STRAWBERRY DAIQUIRI

White rum / Strawberry liqueur / Lime / Strawberry purée £8.50

MANHATTAN

Whisky by The English Whisky
Distillery / Camilles Red by The London Vermouth
Company / Angostura Bitters £8.50