



## Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

## Nibbles

Hobbs House sourdough, herb butter, olive oil & balsamic £5.00 Tempura prawns, garlic aioli, lemon £8.00  
Cauliflower 'popcorn' teriyaki, chilli & spring onion £7.00 Garlic & herb marinated olives £4.50

## Starters

Pea, watercress & wild garlic soup, tarragon cream, sourdough	£7.00
Wood pigeon & black pudding skewers, apple & micro herb salad, pomegranate & balsamic dressing	£7.50
Potted brown shrimp, beurre noisette, frisée leaves, toasted sourdough	£11.00
Venison carpaccio, saffron & leek purée, crispy kale, toasted hazelnuts	£10.00
Loch Duart salmon mousse, cured fillet, pickled cucumber & radish salad, wasabi cream, treacle loaf	£9.00
Cauliflower 'bang bang' salad, crisp gem, spring onion, pomegranate	£8.00/£15.00

## Mains

Fish of the day	£MVP
Beef pie, puff pastry, creamy mash, buttered seasonal greens, red wine sauce	£17.00
Poached smoked haddock, chorizo & white bean cassoulet, baby spinach, herb oil	£19.00
Honey & mustard glazed Hampshire pork tomahawk, potato terrine, creamed leeks	£20.00
Pavé of Fallow deer, spring onion & chive mash, creamed spinach, confit shallots blackberry jus	£26.00
Truffled macaroni cheese, garlic crumb, dressed watercress, crispy onions	£16.50
Beer battered Cornish cod, triple cooked chips, crushed peas, lemon <i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Coates &amp; Seely Brut Reserve £10.50</i>	£18.00
6oz Wiltshire beef burger, brioche bun, grilled cheddar, smoked streaky bacon, crisp gem lettuce, red onion jam, Koffman skin on skinny fries, burger sauce	£17.00
<b>Dry-aged Stokes Marsh Farm 6oz picanha steak</b> garlic butter, confit garlic, slow roast cherry tomatoes, triple cooked chips, bearnaise sauce	£28.00
<b>Dry-aged Stokes Marsh Farm 16oz Chateaubriand to share</b> , garlic butter, confit garlic, watercress, crispy onions, triple cooked chips, house salad, brandy peppercorn & bearnaise sauce	£78.00

## Sides £5.00 each

Sautéed seasonal greens, garlic butter & crispy onions | Koffman skin on skinny fries  
Rocket & Parmesan salad, extra virgin olive oil | Creamy mash, spring onion & chives  
Triple cooked chips | Truffled mac 'n' cheese, garlic breadcrumbs

**We have the following menus available should you have any dietary requirements: Gluten Free | Dairy Free | Vegan**

**Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards**

A discretionary service charge of 10% will be added to the bill  
If you have any food allergy or intolerance query, please speak to a member of the team