



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>Passion fruit purée, Hattingley Valley</i>	£9.00
Negroni <i>Portobello Road Gin, Vermouth, Campari</i>	£9.00
Sandeman White Port & tonic	£5.00
The Forest Spritz: <i>Everleaf Forest (non-alcoholic), Double Dutch Tonic, Orange slice</i>	£6.50

Treats

Selection of bread, garlic & herb butter (v)	£5.00
Marinated olives (gf) (v)	£4.50
Teriyaki wood pigeon skewers, miso mayonnaise (gf)	£7.00
Pink peppercorn crispy squid, sweet chilli mayo	£7.00
Facombe fried pheasant, soy glaze, seaweed mayo	£7.00

Starters & Lighter Bites

Soup of the day, vegetable crisps, crusty bread (vg) (gf opt)	£6.50
Hampshire buffalo mozzarella, pickled beetroot, hazelnut pesto, sherry caramel (v) (gf)	£9.50
Cold smoked trout, crème fraiche, Arenkha caviar, toasted sourdough	£10.50
Ox tongue, tomato & olive stew, focaccia (gf opt)	£9.50
Confit duck salad, mixed leaf, sesame seeds, pomegranate, pomegranate dressing (gf)	£10.50 / £17.50

Mains

Teriyaki salmon, stir-fried vegetables, sesame, pickled ginger	£19.00
Facombe venison bolognese, egg pappardelle, fried cherry tomatoes, black olive, herbs, Parmesan	£17.50
Roast guinea fowl supreme, bubble & squeak, bacon, savoy cabbage, redcurrant jus	£22.00
Pork ribeye, tamarind glaze, crushed potatoes, charred gem lettuce, pickled mustard (gf)	£21.00
Rump of lamb, crispy breast, potato terrine, hispi cabbage, mint & redcurrant jus (gf)	£28.00
Chimichurri marinated cauliflower steak, hummus, chickpea falafel, watercress (vg) (gf opt)	£16.50
Dry-aged Walter Rose Steaks - served with roasted cherry tomatoes, watercress & radish salad & chunky chips	
8oz Rump £23.00 8oz Ribeye £34.00 - add peppercorn sauce / garlic & herb butter / bearnaise £2.00	
Chateaubriand to share £75.00 - Chips, truffle mash, summer greens, green salad, bearnaise sauce (gf)	
South Coast cod, beer batter, chunky chips, tartare sauce, pea purée	£17.00
<i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Hattingley Valley Classic Reserve £8.50</i>	
Jack Russell pie, buttered mash, autumn greens	£16.50
Homemade 7oz beef burger, brioche bun, fries, gem, tomato, burger sauce, smoked bacon-naise 'slaw add Cheddar / Bacon / Fried egg £1.00ea	£16.50
Caesar salad: Romaine lettuce, croutons, tomatoes, anchovy & Parmesan dressing (gf opt) (vg opt) add Chicken & crispy bacon / Smoked salmon / Blue cheese £4.50	£13.00

Sides

Charred tenderstem broccoli, chilli oil Skinny fries Chunky chips	£4.25
Mixed leaf salad Buttered mash Garlic & thyme field mushrooms	

A discretionary service charge of 10% will be added to the bill
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present
If you have any food allergy or intolerance query, please speak to a member of the team