



#### STARTER

Spiced squash soup with amaretti crumb, home-made bread & butter 6.75

Coarse farmhouse pate with spelt toasts, spiced apple chutney 6.95

Potted brown shrimp with mace, Hampshire watercress salad & sea salted granary crispbread 7.25

#### SANDWICH

Sweet chilli beef & roasted peanut mayonnaise on white or granary home-made bloomer with dressed salad 7.95

Smoked trout and dill creme fraiche on white or granary home-made bloomer with dressed salad 7.95

Mature cheddar and chutney on white or granary home-made bloomer with dressed salad 7.95

#### MAIN

Stockbridge mushroom and butternut and brassica broth, roasted garlic and cheddar dumplings 12.95

Crispy lamb belly with cumin roasted sweet potato, baba ghanoush, tomato and harissa puree 12.95

The Three Cups burger served with applewood smoked cheddar, smoked back bacon  
Pickle burger relish in a brioche bun served with salad and fries 13.95

Stockbridge wild mushroom & tarragon arancini  
Pickled wild mushrooms, broccoli & pecorino cheese (V) 13.95

Beer battered cod fillet & triple cooked chips with mushy peas & tartare sauce 13.95

John Robinson's of Stockbridge faggots with creamed mash, buttered savoy cabbage & red wine jus 13.95

8oz sirloin steak, buttered savoy cabbage, peppercorn sauce & triple cooked chips 23.95

#### SIDES

Mixed dressed salad 3.00 / Triple cooked chips 3.50 / Skinny fries 3.00

Buttered mash 3.50 / Buttered mixed vegetables 3.50

#### DESSERT

Chocolate & hazelnut brownie with vanilla ice cream 6.95

Camomile panna cotta, thyme shortbread, winter berries 6.50

Panettone bread and butter pudding, amaretto & sultana puree  
Poached pear, mulled pear sorbet 6.95

Scoop of home-made ice cream or sorbet 2.00

Colonel: Lemon sorbet & Zubrowka vodka 8.50

3 cheese selection served with crackers and chutney 8.95