



### ***While you wait***

**Padron peppers**, garlic and herbs (vg) - £5.95

**Courgette fritters**, sweet chilli sauce (v) - £6.75

**Mixed marinated olives**, rustic breads & dipping oil (vg) - £8.25

**Homemade red pepper and roasted garlic hummus**, flatbread & crudites (vg) - £6.25

### ***Starters***

**Homemade soup**, rustic bread (vg) - £6.95

**Wild game and prune terrine wrapped in pancetta** with toasted rustic bread and red onion chutney - £9.75

**Seared salmon**, poached free range hens egg, hollandaise sauce, crispy kale & pickled radish - £9.95

**Sharing honey and rosemary baked Camembert**, rustic bread, crudités & roasted red onion jam (v) - £15.25

### ***Mains***

**Catch of the day** coated in a crispy Wadworth 6X beer batter with chips, minted crushed peas, lemon and tartare sauce - £15.95/£11.25

**Homemade steak & ale pie**, seasonal vegetables, creamy horseradish mashed potato and gravy - £16.50

**Romsey farm beef burger**, Comte cheese, smoked streaky bacon, baby gem, tomato relish on a toasted buttermilk bun with salt rosemary thin cut fries - £15.50

**Risotto**, roasted pumpkin, rocket, toasted pumpkin seeds and crispy sage - £15.95

**British 8oz, 28-day dry-aged sirloin steak**, hand cut chips, roasted cherry vine tomatoes, sautéed mushrooms, onion rings and dressed rocket - £25.95

**Pan roasted free range chicken supreme**, dauphinoise potatoes, sauteed tenderstem broccoli, wild mushroom & prosecco beurre blanc £17.95

**Pan seared chalkstream trout supreme**, caper & dill crushed Koffmann new potatoes, garlic sauteed fine beans and white wine, lemon & shallot butter sauce - £20.50

**Confit duck leg**, smoked bacon puy lentils, spiced carrot puree, shiraz and morello cherry jus and crispy parsnip julienne - £17.95

### ***Sides*** £4.75

Cauliflower cheese (v) - Fries (vg) - Garlic bread (v) - Dressed salad (vg) - Seasonal vegetables (vg)

### ***Sweets*** £6.95 (unless stated)

**Duo of desserts**, sticky toffee pudding, passionfruit & vanilla crème brûlée - £10.95

**Dark chocolate & Morello cherry fondant**, Jude's cherries and clotted cream ice cream - £8.50

**Sticky toffee pudding**, toffee sauce and vanilla ice-cream

**Passionfruit & vanilla crème brûlée**, shortbread

**Apple & blackberry crumble**, creme anglaise

**Affogato**, vanilla ice-cream topped with an espresso and cinnamon spiced shortbread

**Jude's ice creams** (ask your server for today's flavours)

1 scoop - £2.50

2 scoop - £4.50

3 scoop - £5.95

### ***Sandwiches*** (Monday to Saturday lunch only)

(All sandwiches served on a freshly baked ciabatta, salad garnish)

Hand battered fish goujons with gem lettuce and tartare sauce - £9.95

Owtons streaky bacon, brie and cranberry - £9.95

Grilled halloumi, rocket, roasted peppers and chilli jam (v) - £8.50

## Wine Menu

### White Wine

#### Cap Cette Picpoul de Pinet - Languedoc-Roussillon, France

Zesty and crisp with apple and pear flavours.

abv | 175ml | 250ml | Bottle

13.0% | £6.60 | £9.00 | £25.50

#### La Maglia Rosa Pinot Grigio - Veneto, Italy

Light, white fruits and delicate floral notes.

12.0% | £5.80 | £7.90 | £22.00

#### Palena Sauvignon Blanc - Central Valley, Chile

Crisp, clean and refreshing.

12.5% | £6.15 | £8.35 | £23.00

#### Spy Valley Sauvignon Blanc - Marlborough, New Zealand

Bursting with ripe citrus, and crisp apple.

13.0% | £8.20 | £11.65 | £34.95

#### Monte Clavijo Rioja Blanco - Spain

Green apple, citrus and honeyed notes.

12.0% | £5.80 | £7.90 | £21.95

#### Terre Forte Bianco - Emilia Romagna, Italy

Crisp and refreshing, apple and pear.

12.0% | £5.25 | £7.45 | £20.00

#### Tuffolo Gavi - Piemonte, Italy

floral aromas and intense white and citrus fruit flavours

12.0% | £27.50

### Red Wine

#### Palena Merlot - Central Valley, Chile

Bright and juicy, packed with red berry notes.

abv | 175ml | 250ml | Bottle

13.5% | £6.15 | £8.35 | £23.00

#### Terre Forti Rosso - Emilia Romagna, Italy

Light and fruity, cherry and summer fruits.

12.0% | £5.25 | £7.45 | £20.00

#### La Serre Cabernet Sauvignon - Languedoc- Roussillon, France

Crisp, clean and refreshing.

13.5% | £5.45 | £7.50 | £20.50

#### Fleurie - Beaujolais, France

Red berry on the nose & palate. Soft, fresh & silky with light ripe tannins & crisp acidity

13.0% | £38.00

#### Circa Shiraz - South Eastern Australia

Full bodied with blackberry brambly fruits and coffee notes

13.5% | £6.10 | £8.40 | £23.00

#### Spy Valley Pinot Noir - Marlborough, New Zealand

Delicate aromas of maraschino cherry and cloves with an overlay of spice.

13.0% | £8.50 | £12.25 | £36.50

#### Vivanco Rioja - Spain

Rich and smooth. Red fruits and hints of black pepper.

14.0% | £9.00 | £12.85 | £38.50

#### Esquinas De Argentio Malbec - Mendoza, Argentina

Black Plum, Black Cherries & Blackberries, Full Bodied

13.5% | £6.75 | £9.50 | £28.50

#### Domaine de Grand Veneur Chateauf du Pape - Rhone Valley, France

A classic Châteauf-du-Pape. Aromas & flavours of ripe black fruit & cherries, with a long, luxurious finish

15.0% | £64.95

### Rose Wine

#### Domain Côtes de Provence Rosé - France

Typical Provencal rosé. Fresh and elegant

abv | 175ml | 250ml | Bottle

13.5% | £7.25 | £9.85 | £27.75

#### The Bulletin Zinfandel Rose - California, USA

Sweet strawberries and juicy watermelon

10.5% | £6.10 | £8.45 | £22.50

#### Whispering Angel Rosé - France

Dry and refreshing with red fruit and herbal notes. Perfect with light dishes

13.5% | £47.50

### Sparkling Wine & Champagne

#### Vitelli prosecco NV - Veneto, Italy

Aromas of elderflower & clean notes of citrus, delicate green apple and pear

abv | 125ml | Bottle

11.0% | £7.75 | £25.75

#### Nyetimber Classic Cuvee - West Chiltington, England

Complex notes of honey, almond and baked apples.

12.0% | £62.00

#### Pol Roger Brut - Champagne, France

Fine bubbles, fruity aromas, acacia honey notes.

12.5% | £74.00