



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 hummus, flatbread & crudités (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 & red onion jam (v) - £15.25

Mains

- Fish & chips** coated in a crispy Wadworth 6X beer batter with chips, minted crushed peas, lemon and homemade tartare sauce - £15.95/£11.25
- Romsey farm beef burger**, Comte cheese, smoked streaky bacon, tomato relish, baby gem on a toasted buttermilk bun with salt rosemary thin cut fries - £15.50
- Pan seared chalkstream trout supreme**, caper & dill crushed Koffmann new potatoes, garlic sauteed fine beans and white wine, lemon & shallot butter sauce - £20.50
- Roast striploin of Hampshire beef**, crispy roast potatoes, honey roast parsnip, braised red cabbage, sautéed carrots, swede & carrot puree, savoy cabbage, Yorkshire pudding & rich red wine gravy - £18.50/£12.95
- Confit duck leg**, smoked bacon puy lentils, spiced carrot puree, shiraz and morello cherry jus and crispy parsnip julienne - £17.95
- Mixed roast**, striploin of Hampshire beef, free-range chicken leg, Cider & apple stuffed belly of pork, crispy roast potatoes, vegetable medley, Yorkshire pudding & red wine gravy - £19.95
- Free-range chicken supreme & confit thigh**, with sage and onion stuffing, crispy roast potatoes, vegetable medley, Yorkshire pudding & red wine gravy - £15.95
- Cider & apple stuffed belly of pork**, crispy roast potatoes, vegetable medley, Yorkshire pudding & gravy - £15.95/£11.95
- Brie, roasted Mediterranean vegetables & walnut Wellington**, crispy roast potatoes, vegetable medley, Yorkshire pudding & red wine gravy - £14.95
- Wild mushroom, spinach and goats cheese lasagne**, roasted garlic & truffle oil ciabatta and dressed salad - £16.75

Sides £4.75

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

Sweets £6.95 (unless stated)

- Passionfruit & vanilla creme brûlée**, shortbread
- 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
- Apple & blackberry crumble**, crème 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

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 - Southeastern 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 Chateauneuf du Pape - Rhone Valley, France

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

15.0% | | | £64.95

Rose Wine

Château de Berne 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