



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
- Smoked mackerel pate**, crostini, pickled cucumber, rocket & crispy capers - £9.85
- 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, homemade minted crushed peas, lemon and tartare sauce - £14.95/£11.25
- Romsey farm beef burger**, Comte cheese, smoked streaky bacon, baby gem, tomato relish on a toasted brioche bun with thin cut fries - £15.50
- Butternut squash & roasted chickpea tagine**, herby couscous, homemade grilled flatbread & citrus crème fraiche (v) - £13.95/£10.95
- Home cooked honey glazed ham**, sautéed potatoes, roasted cherry vine tomatoes, fried duck egg & dressed rocket - £14.95/£10.95
- Homemade steak & ale pie**, seasonal vegetables, creamy horseradish mashed potato and gravy - £16.50
- British 8oz, 28-day dry-aged sirloin steak**, hand cut chips, roasted cherry vine tomatoes, sautéed mushrooms, onion rings and dressed rocket - £25.95
- Buttermilk chicken schnitzel**, thyme roasted new potatoes, pico de gallo & sour cream - £14.95
- Greek salad**, feta cheese, cucumber, cherry tomatoes, mixed marinated olives, red onions, red peppers and quinoa - £14.95
- Pan seared sea bass fillet**, roasted Mediterranean vegetable salad, dill infused beurre noisette - £18.95

Sides £4.75

- Cauliflower cheese - 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 and cinnamon 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
- Somerset brie, smoked streaky bacon and cranberry sauce - £9.95
- Grilled halloumi, rocket, roasted peppers and chilli jam (v) - £8.50

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.

Our menu descriptions do not include all ingredients. GLUTEN FREE - WE ARE HAPPY TO PREPARE MANY OF OUR DISHES GLUTEN FREE. PLEASE INFORM US WHEN ORDERING.

(v) = vegetarian option. (vg) vegan option. All weights are approximated before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.