



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 hummus, flatbread & crudites (vg) - £6.75**

Starters

- Homemade soup, rustic bread (vg) - £6.95**
- House smoked duck breast, orange & pickled fennel salad, toasted hazelnuts, pomegranate seeds & rocket - £9.95**
- Beetroot and horseradish cured River Itchen trout, beetroot puree, lemon aioli & Stoke Valley watercress - £9.95**
- Sharing honey and rosemary baked Camembert, rustic bread, crudites & 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/£10.25
- Romsey farm beef burger**, comte cheese, smoked streaky bacon, baby gem, tomato relish on a toasted brioche bun with thin cut fries - £15.50
- Homemade steak & ale pie**, seasonal vegetables, creamy horseradish mashed potato and gravy - £16.50
- Butternut squash & roasted chickpea tagine**, herby couscous, homemade grilled flatbread & citrus creme fraiche (v) - £13.95/£10.95
- Home cooked honey glazed ham**, sauteed potatoes, roasted cherry vine tomatoes, fried duck egg & Stoke Valley watercress - £14.95/£10.95
- British 8oz, 28-day dry-aged Sirloin steak**, hand cut chips, roasted cherry vine tomatoes, sauteed mushrooms, onion rings and Stoke valley watercress - £25.95
- Pan roasted free-range chicken supreme**, dauphinoise potato, sauteed fine beans and vino rosso sauce - £16.50
- Sweet potato & butternut squash risotto**, crispy sage leaves, parmesan crisp and truffle dressed rocket (v) - £15.95
- Pan fried sea bream fillet**, crushed new potatoes, tomato & olive salsa and samphire beurre blanc - £20.50

Sides £4.75

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

Sweets £6.95 (unless stated)

- Duo of desserts**, sticky toffee pudding, passionfruit & vanilla creme brulee - £10.50
- 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 creme brulee**, shortbread
- Apple and cinnamon 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

Sandwiches (Monday to Saturday lunch only)

(Please ask for today's bread selection)

- Hand battered fish goujons with gem lettuce and tartare sauce - £9.95
- Somerset brie, smoked streaky bacon and cranberry sauce - £9.95
- Grilled halloumi, mizuna, roasted peppers and chilli jam (v) - £8.95

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.

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% | £6.50 | £9.00 | £24.50

La Maglia Rosa Pinot Grigio - Veneto, Italy

Light, white fruits and delicate floral notes.

12.0% | £5.70 | £7.85 | £21.00

Palena Sauvignon Blanc - Central Valley, Chile

Crisp, clean and refreshing.

12.5% | £6.00 | £8.25 | £22.00

Spy Valley Sauvignon Blanc - Marlborough, New Zealand

Bursting with ripe citrus, and crisp apple.

13.0% | £7.85 | £11.20 | £33.50

Monte Clavijo Rioja Blanco - Spain

Green apple, citrus and honeyed notes.

12.0% | £5.70 | £7.85 | £21.00

Terre Forte Bianco - Emilia Romagna, Italy

Crisp and refreshing, apple and pear.

12.0% | £5.15 | £7.10 | £19.00

Chapel Down Bacchus - Kent, England

Bold of lime zest, passionfruit and freshly cut grass.

12.0% | | | £36.50

Red Wine

Palena Merlot - Central Valley, Chile

Bright and juicy, packed with red berry notes.

abv | 175ml | 250ml | Bottle
13.5% | £6.00 | £8.25 | £22.00

Terre Forti Rosso - Emilia Romagna, Italy

Light and fruity, cherry and summer fruits.

12.0% | £5.15 | £7.10 | £19.00

La Serre Cabernet Sauvignon - Languedoc- Roussillon, France

Crisp, clean and refreshing.

13.5% | £5.45 | £7.50 | £20.00

Château Moulin Favre Brouilly - Beaujolais, France

Intense and fresh with notes of raspberry and blackcurrant.

13.0% | | | £38.00

Circa Shiraz - South Eastern Australia

Full bodied with blackberry brambly fruits and coffee notes

13.5% | £6.10 | £8.40 | £22.50

Spy Valley Pinot Noir - Marlborough, New Zealand

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

13.0% | £8.15 | £11.50 | £34.50

Vivanco Rioja - Spain

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

14.0% | £8.70 | £12.20 | £37.00

Argento Malbec - Mendoza, Argentina

Medium bodied with aromas & flavours of plum & black cherry Smooth texture & soft finish.

13.5% | £6.30 | £8.95 | £24.50

Domaine de Grand Veneur Chateaufeuf du Pape - Rhone Valley, France

A classic Chateaufeuf-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 Provençal rosé. Fresh and elegant

abv | 175ml | 250ml | Bottle
13.5% | £7.15 | £9.75 | £26.50

The Bulletin Zinfandel Rose - California, USA

Sweet strawberries and juicy watermelon

10.5% | £6.00 | £8.35 | £22.00

Whispering Ange Rosé - France

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

13.5% | | | £47.00

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% £7.50 £25.00

Nyetimber Classic Cuvee - West Chilton, England

Complex notes of honey, almond and baked apples.

12.0% | | | £59.95

Pol Roger Brut - Champagne, France

Fine bubbles, fruity aromas, acacia honey notes.

12.5% | | | £69.95