



While you wait

- Courgette fritters**, sweet chilli sauce (v) - £6.75
- Padron peppers**, garlic and herbs (vg) - £5.95
- 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**, toasted almonds, beetroot puree, lemon aioli & Stoke Valley watercress - £9.95
- Sharing honey and rosemary baked Camembert**, rustic bread, crudites & 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 homemade tartare sauce - £14.95/£10.25
- Home cooked honey glazed ham**, sauteed potatoes, confit plum tomato, fried hens egg & Stoke Valley watercress - £14.95/£10.95
- Romsey farm beef burger**, comte cheese, smoked streaky bacon, tomato relish, baby gem on a toasted brioche bun with thin cut fries - £15.50
- Sweet potato & butternut squash risotto**, crispy sage leaves, parmesan crisp and truffle dressed rocket (v) - £14.95
- Pan fried sea bream fillet**, crushed new potatoes, tomato & olive salsa and samphire beurre blanc - £20.50
- Roast striploin of Hampshire beef**, crispy roast potatoes, honey roast parsnip, braised red cabbage, sauteed carrots, swede & carrot puree, curly kale, Yorkshire pudding & rich red wine gravy - £18.50/£12.95
- 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 an 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
- Pan roasted salmon fillet**, roasted vegetable and rocket salad and sauteed baby leeks - £17.50
- Brie, roasted mediterranean vegetables & walnut wellington**, crispy roast potatoes, vegetable medley, Yorkshire pudding & red wine gravy - £14.95
- Butternut squash & roasted chickpea tagine**, herby couscous, homemade grilled flatbread & citrus creme fraiche (v) - £13.95/£10.95

Sides £4.75

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

Sweets £6.95 (unless stated)

- Passionfruit & vanilla creme brulee**, shortbread
- 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
- 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

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 Chiltington, 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