



DINNER MENU

STARTERS

- SOUP OF THE DAY, Hoxton's Bakehouse Artisan Bread, root vegetable crisps (🌱) £6
- PORK & CHICKEN LIVER TERRINE, Charlotte Brown's handmade piccalilli, bacon, Alresford watercress, artisan toast £7½
- BROCCOLI & RICOTTA FILO PARCEL, Sicilian red pesto (v) £7½
- SMOKED MACKEREL TOAST, golden beetroot, orange and Kalamata olives salsa (gf) £8
- WARM HAMPSHIRE BLACK PUDDING & APPLE, rosemary roasted new potatoes, mustard croûtons £8
- HAKE & CITRUS FISHCAKE, Szechuan stir-fried fine beans, wilted spinach £7¾ / £12
(Main course served with skinny fries & poached egg)

MAINS

- PAN SEARED COD LOIN, crushed new potatoes and chorizo, garlic & chilli wilted baby spinach £18
- CORN FED CHICKEN BREAST, fondant potato, creamy mushroom sauce, crispy curly kale (gf) £16½
- WINTER VEGETABLE & MATURE CHEDDAR GRATIN, rocket salad, Italian dressing (v) £12
- ROAST VEGETABLE & CHICKPEA TAGINE, saffron and harissa infused Israeli couscous (🌱) £12½
- SLOW-COOKED VENISON CASSEROLE, creamy truffled mash, braised red cabbage (gf) £17½
- 28 DAY DRY AGED HAMPSHIRE STEAK, Provençal cherry tomatoes, Alresford watercress, triple cooked chips.
Served with either peppercorn sauce or smoked garlic butter
- 8oz Rump Steak £18½ | 12oz Sirloin on the bone £24

SIDES

- BUTTERED GREENS (v, gf) £3 • AIOLI ROASTED NEW POTATOES (v, gf) £3 • BUGLE GREEN SALAD (v, gf) £3
- PEAS, BACON & SHALLOTS (gf) £3 • BUGLE ALE BATTERED ONION RINGS £3 • SKINNY FRIES (🌱) £3

DESSERTS

- SELECTION OF JUDE'S ICE CREAM OR SORBETS £6
- STICKY TOFFEE PUDDING, butterscotch sauce,
Jude's vanilla ice cream £6½
- DARK CHOCOLATE GANACHE TART, orange curd, lemon thyme cream £7
- CARAMELISED CARIBBEAN RICE PUDDING, apricot and rum jam £6
- PEACH & RASPBERRY COBBLER, hazelnut ice cream £6½

HAMPSHIRE & ENGLISH CHEESE SELECTION: Smoked Lyburn, Isle of Wight Blue, Somerset Brie, Old Winchester, Fudge's Handmade Biscuits & Charlotte Brown's Handmade Fig & Pear Chutney £9

