

eat • drink • shop

starters

Pan fried scallops with a pea purée (GF/DF)	12.50
Smoked ham hock terrine with homemade piccalilli and crostini (GF)	8.50
Tempura of king prawns with a mango, red onion and chilli salsa (GF/DF)	10.50
Pickled beetroot, Isle of Wight tomato and mozzarella salad with basil oil (GF/DF/V)	8.50

mains

Pie of the day with mashed potato, seasonal vegetables and a jug of gravy	for one 15.50 two to share 29.50 four to share 55.00 (takes 20 minutes to cook)
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Fish and chips - locally landed haddock, hand cut chips, tartare sauce, lemon and our own style crushed peas (GF/DF)	15.50
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Sirloin or fillet steak, hand cut chips, grilled mushroom, tomato, watercress salad and a green peppercorn sauce (GF/DF)	Sirloin 23.95 Fillet 29.50
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Malaysian fish curry, coconut rice (GF/DF)	19.50
(Vegan option - vegetable and cashew nuts)	15.50

The Rockingham Dexter beef burger with bacon and cheddar in a brioche bun, skinny fries, salad and homemade barbeque sauce (GF/DF)	14.50
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Vegan mushroom and beetroot burger in a sourdough roll, guacamole, salad and skinny fries (GF/DF)	16.00
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Pan fried calves liver, creamy mash, crisp pancetta, seasonal vegetables and a red onion jus (GF/DF)	18.95
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sides per person

Skinny fries (GF/DF)	3.50
Chunky chips (DF)	4.50
Chunky chips with melted cheese	5.50
2 pieces of homemade bread, with butter or balsamic and rapeseed oil (GF/DF)	2.50
Rocket and cherry tomato salad with shavings of Old Winchester cheese (GF/DF)	4.50

puddings

Bakewell tart served warm with jug of custard	6.95
Mango cheesecake, coconut sorbet	7.50
Warm chocolate brownie, fresh raspberries and vanilla ice cream	7.50

Selection of Judes of Winchester	2 scoops 4.50
Ice creams: Vanilla, strawberry caramel pecan (GF) or gooey chocolate	3 scoops 6.50

Sorbets: mango, coconut, raspberry or blackcurrant (GF/DF)

Selection of local cheeses: Blue Monday by Alex James, Godminster Cheddar and Lyburn garlic and nettle, chutney, celery and Fudges cheese biscuits (GF)	10.50
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pre-order takeaways

available Monday-Saturday 5.30-7pm only

Pie of the day for one with mashed potato, seasonal vegetables and gravy	15.50
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The Rockingham Dexter burger with bacon and cheddar in a brioche bun, skinny fries, salad and homemade barbeque sauce	14.50
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Fish and chips - locally landed haddock, hand cut chips, tartare sauce, lemon and our own style crushed peas	15.50
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Due to now being in tier two we have had to slightly reduce our menu to make it viable.

Please note we allocate 2 hours for every booking as we need to get two sittings at each table.

Last drinks orders are at 10.00pm and we would kindly ask you to leave by 10.30pm as keeping the staff on after this just doesn't make any economic sense.

If you have any allergies or special dietary requirements please speak to one of the crew.

(GF/DF) - Appropriate changes and substitutes will be made to Gluten Free and Dairy Free dishes

Please bear with us in these difficult times, due to social distancing in the kitchen, we have fewer chefs on than normal, and hence your meal may take a little longer to come out.

All our meat comes locally sourced from Hampshire and Wiltshire.

WINE LIST

Vintages are subject to change

white wines

glass / carafe / bottle
175ml / 500ml / 750ml

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|-----------|---|-----------------------------|
| 1 | Sauvignon Blanc, Featherdrop, Marlborough, New Zealand | 5.25 / 14.00 / 20.50 |
| 2 | Pinot Grigio, Terre del Noce Vigneti delle Dolomiti IGT, Italy | 4.95 / 13.50 / 19.50 |
| 3 | Chenin Blanc, Niel Joubert Paarl, South Africa | 4.95 / 13.50 / 19.50 |
| 4 | Chardonnay, Domaine Coste France | 5.35 / 14.50 / 21.50 |
| 5 | Picpoul de Pinet, Beauvignac 2019 Languedoc Roussillon, France | 28.50 |
| 6 | Viognier, Revelation 2018 Languedoc, France | 27.50 |
| 7 | Chardonnay, 'Cuvée Alexandre' 2015 Lapostolle, Casablanca Valley, Chile | 37.50 |
| 8 | Mâcon-Villages, Domaine Chenevrières 2017 Burgundy, France | 32.50 |
| 9 | Chablis, Domaine Sainte Claire 2018 Jean-Marc Brocard, Burgundy, France | 42.00 |
| 10 | Grüner Veltliner, Zero-G 2017 Wagram, Austria | 28.50 |
| 11 | Pinot Bianco, Quercus 2017/18 Goriška Brda, Slovenia | 27.50 |
| 12 | Rioja Blanco, Conde de Valdemar 2017 Spain | 29.50 |
| 13 | Sauvignon Blanc, Buitenverwachting 2019 Constantia, South Africa | 29.50 |
| 14 | West Wellow Coach House Vineyard, Hampshire, England | 5.35 / 14.50 / 21.50 |
| 15 | Chassagne-Montrachet 1er Cru Les Embrazées 2014/15, France | 79.50 |

champagnes

125ml / 750ml

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|-----------|---|--|
| 55 | Deutz NV Champagne, France | 8.95 / 52.50
1/2 bottle 27.50 |
| 56 | Champagne Veuve Clicquot NV Champagne, France | 70.00 |
| 57 | Champagne Laurent-Perrier Rosé NV France | 95.00 |

sparkling wines

125ml / 750ml

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|-----------|--|---------------------|
| 50 | Prosecco, Ca'del Console NV Veneto, Italy | 4.75 / 28.50 |
| 51 | Viticoltori Acquesi Rosé Brut NV Piedmont, Italy | 28.50 |

red wines

glass / carafe / bottle
175ml / 500ml / 750ml

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|-----------|---|-----------------------------|
| 21 | Malbec, Vista Flores Bodega Norton, Argentina | 4.95 / 13.50 / 19.50 |
| 22 | Merlot, d'Alamel Lapostolle, Chile | 4.95 / 13.50 / 19.50 |
| 23 | Tempranillo, Barrica 3 Candidato, Spain | 4.95 / 13.50 / 19.50 |
| 24 | Malbec, 'Coleccion', Finca La Colonia 2018/19 Argentina | 28.50 |
| 25 | Privada (Malbec/Cabernet Sauvignon/Merlot) Bodega Norton 2014/15, Argentina | 42.50 |
| 26 | Shiraz, Deakin Estate Victoria, Australia 2017/18 | 6.45 / 17.00 / 25.50 |
| 27 | Côtes-du-Rhône, Ferration Père and Fils 2017 Grenache, France | 27.95 |
| 28 | Brouilly, Château de la Perrière 2018 Burgundy, France | 32.50 |
| 29 | Montagne-Saint Emilion 2015 Château Montaguillon, Bordeaux, France | 42.50 |
| 30 | Montepulciano d'Abruzzo, Itynara 2017 Abruzzi, Italy | 27.50 |
| 31 | Campofiorin Rosso del Veronese IGT, Masi 2015, Veneto, Italy | 42.50 |
| 32 | Featherdrop Pinot Noir Hawkes Bay, New Zealand | 8.25 / 22.00 / 32.50 |
| 33 | Cabernet Sauvignon/Merlot Buitenverwachting, 2016, Constantia, Sth Africa | 29.50 |
| 34 | Rioja Crianza, 2016 Conde de Valdemar, Spain | 7.50 / 20.00 / 29.50 |
| 35 | Aloxe-Corton, 1er Cru Les Vercots 2011 France | 85.00 |

rosé wines

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| 41 | Pinot Grigio Rosé, Nina Veneto, Italy | 4.95 / 13.50 / 19.50 |
| 42 | Zinfandel Rosé, 'Blush' Golden State, California, United States | 4.95 / 13.50 / 19.50 |
| 44 | Chase Côtes de Provence Rosé, Provence, France | 8.75 / 23.50 / 35.00 magnum 75.00 |

dessert wines

125ml / 1/2 bottle

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| 61 | Muscat de Beaumes de Venise 2017 Domaine du Paparotier, France | 9.25 / 27.50 |
| 62 | Torcolato, Maculan 2013 Veneto, Italy | 35.00 |

“When I drink I’m not very able, one or two at the most - with three I’m under the table, with four I’m under the host.” (Dorothy Parker)