



# THE ROCKINGHAM ARMS

eat • drink • shop

## starters

Soup of the day, homemade bread (GF)	7.50
Cold smoked Chalk Stream trout, pickled shallot, beetroot purée, almond and lemon dressing (GF/DF)	9.50
Game terrine wrapped in streaky bacon, blackberry and apple chutney, crostini (GF)	8.50
Tempura of king prawns, mango, chilli, red onion and lime salsa (GF/DF)	10.95
Salad of Laverstoke Farm buffalo mozzarella, basil and beef tomato (GF)	9.50

## kids menu

2 courses 10.95

Pasta with tomato sauce and grated cheese	Homemade chocolate brownie and vanilla ice cream
Bangers and mash, seasonal veg and gravy	2 scoops of ice creams or sorbets
Freshly battered cod, fries and peas	

## sides per person

Skinny fries (GF/DF)	3.50
Chunky chips (DF)	4.50
2 pieces of homemade bread, with butter or balsamic and rapeseed oil (GF/DF)	3.50
Rocket and cherry tomato salad with shavings of Old Winchester cheese (GF/DF)	4.95

## lunchtime only

The Rockingham Combo - cheese or homecooked ham in granary bread served with a mug of soup, handful of skinny fries and mixed leaves (GF) 10.95

## mains

Pie of the day with mashed potato, seasonal vegetables (GF) and a jug of gravy (takes 20 minutes to cook)	for one 15.95 two to share 29.95 four to share 58.00
Malaysian fish curry (medley of fish and shellfish) 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
Vegan mushroom and beetroot burger in a edamame bean burger roll, guacamole, salad and skinny fries (GF/DF)	16.50
Fish and chips - freshly battered haddock, hand cut chips, tartare sauce, lemon and our own style crushed peas (GF/DF)	15.50
8oz fillet steak, hand cut chips, grilled mushroom, tomato, watercress salad and a green peppercorn sauce (GF/DF)	29.50
Pan fried supreme of cod, tenderstem broccoli tapenade crushed potatoes, lobster cream (GF)	18.50
Honey roasted ham, free range eggs and hand cut chips (GF/DF)	15.50
Vegan Mediterranean vegetable risotto with olives (GF/DF)	14.50
Pan fried calves liver, creamy mash, crisp pancetta, seasonal vegetables, red onion jus (GF/DF)	18.95

## puddings

Vanilla seed crème brûlée (GF)	6.95
Individual treacle sponge pudding, custard	6.95
White chocolate salted caramel tart, pouring cream and fresh raspberries	7.50
Vegan ice cream sundae (GF/DF)	7.50
Selection of Judes of Winchester Ice creams: Vanilla, strawberry, caramel pecan or chocolate	
Sorbets: raspberry, lemon	2 scoops 4.50
or blackcurrant (GF/DF)	3 scoops 6.50

**If you have any allergies or special dietary requirements please speak to one of the crew.  
(GF/DF) - Appropriate substitutes and changes will be made to Gluten Free and Dairy Free dishes  
- please check when ordering.**