



THE ROCKINGHAM ARMS

While You Wait

Selection of warm loaves, flavoured butters, olive oil and balsamic **V VG** £10

Marinated mixed olives with rosemary and garlic £7 **V VG NGC**

Garlic and chive dough balls, basil oil. Single £6 **V** / To share £12 **V**

To Begin With

Soup of the day, warm loaf and butter £ 8 **VG**

Hot smoked mackerel, horseradish glaze, celeriac, and beetroot rémoulade, caper and dill dressing, preserved lemon £10 **NGC**

Wild boar pate, toasted brioche, apple and piccalilli puree £11 **NGC**

Smoked chicken and apricot timble, wholegrain mayonnaise, red current and tarragon salsa £12 **NGC**

Devonshire white crab and chilli bruschetta, cherry tomato and watercress salad, lemon chive oil £12

Wild mushroom and tarragon arancini, truffle mayonnaise, parmesan £13 **NGC VG option**

Chapachos, crisp chapati, onion bhaji, mint yoghurt, mango chutney, pomegranate and coriander £10 **NGC VG option**

Pork belly bites with chilli, pineapple and ginger glaze, sesame seeds, fresh chili and spring onion £11 **NGC**

Ricotta and wild mushroom ravioli, spinach cream sauce, bacon lardons and parmesan £10 **V option**

Rockingham Roasts

Rare sirloin of Beef. £22

Belly of Pork, apricot & pork stuffing. £20

Trio of Meats – rare sirloin of beef, roast chicken crown, belly of pork, apricot and pork stuffing. £28

Roast Chicken – apricot and pork stuffing. £20

Beetroot, squash & pine nut wellington. Vegan gravy. £18. **VG**



All our food is freshly prepared on the premises. At busy times there may be a delay, please bear with us.
All our food is prepared in a kitchen where nuts, gluten and other allergies are present, and our menu descriptions do not include all ingredients. If you do have a food allergy or intolerance, please let us know before ordering. Full allergen information for all dishes is available upon request. 10% service charge will be applied to tables over 10 people

Dietary Key: V = Vegetarian | VG = Vegan | NGC = Non-Gluten Containing

The Main Event

Venison and wild mushroom ragu, pappardelle pasta, pecorino cheese, basil pesto and crisp onions £17

Slow cooked beef, horseradish cobbler, blue cheese scone, honey roasted carrots and parsnips £18

Wild mushroom and celeriac stroganoff, spinach puree and nduja rice, crispy onions £15.00 **VG**

Ale and maple glazed ham eggs with charred pineapple, and triple cooked chips £18

Beer battered haddock, triple cooked chips, garden peas, homemade tartare sauce £19 **NGC available**

Something From the Grill

Lightly breaded aromatic garden burger, baby gem, sliced tomato, sliced gherkin, tomato and onion chutney, vegan mozzarella and paprika fries £16 **VG**

Brisket burger, sliced chorizo, mozzarella cheese, baby gem, sliced tomato and gherkins, tomato and onion chutney, paprika fries £21

Jerk chicken naanwich with mango chutney, crème fraîche, baby gem, tomato, goat's cheese and paprika fries. £19

Sides

Fries. £5 **VG GF** / Truffle fries £8 **NGC**

Triple-cooked chips. £5. **VG GF**

Seasonal vegetables. £5 **VG GF** / Onion rings. £5 **V**

Pigs in Blankets £5 / Cauli Cheese £5

Garlic bread. £4. **V** / Cheesy garlic bread £6



All our food is freshly prepared on the premises. At busy times there may be a delay, please bear with us. All our food is prepared in a kitchen where nuts, gluten and other allergies are present, and our menu descriptions do not include all ingredients. If you do have a food allergy or intolerance, please let us know before ordering. Full allergen information for all dishes is available upon request. 10% service charge will be applied to tables over 10 people

Dietary Key: V = Vegetarian | VG = Vegan | NGC = Non-Gluten Containing