



THE ROCKINGHAM ARMS

starters

Pan seared scallops, chorizo, pea purée (GF/DF)	11.00
Homemade soup of the day (GF)	7.50
Salmon rilette, cucumber, crème fraîche, dill, brioche croutons (GF)	8.50
Lightly curried cauliflower tempura (GF/DF/V)	7.50
or Tempura of king prawns (GF/DF)	10.95
chilli dipping sauce	
Sticky pork belly bites, spring onion, chilli, rocket (GF/DF)	8.00
Trio of beetroot, roasted, puréed and crisps, pinenuts and balsamic (GF/DF/V)	7.50

mains

Pie of the day,	for one 16.50
mashed potato,	two to share 31.50
seasonal vegetables (GF)	four to share 60.00
jug of gravy	(takes 20 minutes to cook)
Malaysian fish curry (medley of fish and shellfish)	
coconut rice (GF/DF)	19.95
(Vegan option - vegetable and cashew nuts)	15.95
The Rockingham double beef burger, bacon, cheddar, brioche bun, salad, barbeque sauce, skin on fries (GF/DF)	15.50
Pan roasted sea bream, seafood and lobster linguine	
samphire and garlic caper butter	19.95
Vegan burger, edamame bean burger roll, guacamole, salad, skin on fries (DF/V)	16.50
12oz ribeye steak, chunky chips, tomato, grilled mushroom, watercress salad, green peppercorn or bearnaise sauce (GF/DF)	34.50
Fish and chips - freshly battered haddock, hand cut chips, tartare sauce, lemon and our own style crushed peas (GF/DF)	16.50
8oz sirloin steak, chunky chips, tomato, grilled mushroom, watercress salad, green peppercorn or bearnaise sauce (GF/DF)	28.50
Chicken suprême, fondant potato, tenderstem broccoli, creamy wild mushroom and tarragon sauce (GF)	19.95
Grilled mediterranean vegetable cous cous salad, sun blushed tomatoes, chick peas and toasted pumpkin seeds, served with a maple syrup and balsamic vinaigrette (GF/V)	17.50
Pan fried calves liver, seasonal vegetables, creamy mash, caramelised shallot & pancetta jus, with crispy sage (GF/DF)	19.95

sides per person

Skin on fries (GF/DF)	3.95	Chunky chips (GF/DF)	4.95
Homemade bread (sultana & walnut / carraway) butter or balsamic and rapeseed oil (GF/DF)			3.50
Rocket and cherry tomato salad, shavings of Old Winchester cheese (GF/DF)			4.95
Market vegetables			4.50

sandwiches

served lunchtime only

All served with a handful of skin on fries and mixed leaves

Minute steak, red onion marmalade, Dijonnaise, watercress in a ciabatta roll (GF)	14.95
In house battered fish fingers, homemade tartare sauce, baby gem in a ciabatta roll (GF)	11.95
Honey cured ham, wholegrain mustardaise, baby gem, tomato on either white or granary (GF)	12.00
Grilled mediterranean vegetables and hummous on either white or granary (GF/V)	10.50
Add a mug of homemade soup	2.50

puddings

Crème brûlée of the day (GF)	7.50
Lemon tart, fresh raspberries, raspberry sorbet	7.50
White chocolate and strawberry knickerbocker glory (GF)	7.50
Chocolate fondant, cherry compote, vanilla ice-cream (takes 10 minutes to cook)	8.50
Selection of Judes of Winchester Ice creams: Vanilla, strawberry, salted caramel (V) or chocolate	
Sorbets: raspberry, lemon	2 scoops 4.50
or blackcurrant (GF/DF)	3 scoops 6.50
Cheeseboard: Westcombe cheddar, brie, Clawson blue stilton, cider and brandy chutney, grapes, celery and crackers (GF)	11.95

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.