


**THE
ROCKINGHAM
ARMS**

Please speak to the team about our daily specials

Snacks, Nibbles & Sharers

- Padron peppers, olive oil, Maldon sea salt (gf) (ve) **6.50**
- Pulled ham hock & aged Cheddar croquettes (gf) **6.00**
- Popcorn chicken, ranch dressing, Cajun spice **6.00**
- Sarpori D'Italia Boscaiola green olives (gf) (ve) **5.50**
- Baked sourdough, whipped English butter, olive oil, aged balsamic (v) **4.00**

Small Plates

- Chef's Soup of the Day, warm Artisan sourdough, whipped butter (v) **7.00**
- Chicken liver parfait, apricot & orange chutney, toasted brioche, port jelly, bacon crumb **7.50**
- Whipped goat's cheese, heirloom tomato salad, olive tapenade, sourdough, basil oil, sorrel (v) **8.50**
- Beetroot gnocchi, English asparagus, SunBlush tomatoes, pine nuts, crumbled artisan cheese, olive oil (ve) **9.50**
Available as a main **17.50**
- Pulled ham hock chowder, crispy hen's egg, sorrel honey (gf) **7.50**
- Devon crab bruschetta, toasted artisan sourdough, pickled vegetables, herb oil **11.75**

Mains

- 8oz 35 day aged British sirloin steak, confit shallot, air-dried plum tomato, baby Caesar salad, triple-cooked chips **29.50**
Add peppercorn sauce or red wine jus for 2.50
- Slow-cooked lamb Provençale, Jersey Royals, chargrilled courgettes & peppers, confit vine cherry tomatoes, jus (gf) **15.95**
- Roast free-range chicken supreme, patatas bravas, aioli, piperade peppers, pesto (gf) **17.50**
- Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf) **17.50**
- Prime beef rib burger, chorizo, piperade, burger cheese, aioli, baby gem lettuce, tomato, brioche bun **15.95**
- Roast cod loin, Goan curry, potato terrine, coriander oil (gf) **24.00**
- Turmeric-roasted cauliflower steak, spiced potatoes, chimichurri, coconut yoghurt, harissa, pomegranate pearls, toasted almonds (ve) **9.50**
- Chef's Pie of the Day, whipped confit garlic potato, buttered seasonal greens, confit carrot, red wine jus **16.50**

Sides

- Triple cooked chips (gf) (ve) **5.00**
- French fries (gf) (ve) **4.50**
- Truffle fries, 22 month aged Parmesan, truffle oil (gf) **5.00**
- Cauliflower cheese, aged Cheddar (v) **6.25**
- Tenderstem broccoli, toasted flaked almonds (gf) (v) **5.75**
- Spiced potatoes, garlic aioli (gf) (ve) **4.50**
- Buttered seasonal greens (gf) (v) **4.75**

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Our staff receive 100% of any tips. Service is not included. SS24DD

