



eat • drink • shop



starters

Tempura of king prawns, with a spicy Asian style dip	8.95
Cold smoked Chalk Stream trout with wasabi crème fraîche, lemon, capers and crostini	9.50
Duck liver parfait with a redcurrant compote and toasted soldiers	7.95
New Forest wild mushrooms with poached hens egg on grilled sourdough	8.50

mains

Pie of the day with mashed potato, seasonal vegetables and a jug of gravy	for one 14.50 two to share 27.50 four to share 50.00 (takes 20 minutes to cook)
Tiger prawn and scallop linguini with smoked paprika cream	17.50
Rib-eye <u>or</u> fillet steak, hand cut chips, grilled mushroom, tomato, watercress salad and a green peppercorn sauce	Rib-eye 22.95 Fillet 28.50
Fish and chips - locally landed haddock, hand cut chips, tartare sauce, lemon and our own style crushed peas	14.50
A galette of Summer vegetables and spinach with Provençal sauce, balsamic reduction	13.50
Pan fried calves liver, creamy mash, crisp pancetta, seasonal vegetables and a red onion sauce	18.95
A salad of pine nuts, pomegranate, pickled cucumber ribbons and mixed leaves with chargrilled chicken breast and bacon Or vegetarian option with grilled halloumi	16.50 14.50
Honey roasted ham, free range eggs and hand cut chips	13.50
The Rockingham Dexter beef burger with bacon and cheddar in a brioche bun, skinny fries, salad and homemade barbeque sauce	14.50
Vegan mushroom and beetroot burger in a sourdough roll, salad and skinny fries	14.50

sides per person

Chunky chips or skinny fries	3.50
Chunky chips with melted cheese	4.50
Paprika fries	4.00
3 pieces of homemade bread, balsamic and rapeseed oil	3.25
Salad of mixed leaves and cherry tomatoes	4.00
Market vegetables	4.00

sandwiches & snacks

LUNCHTIME ONLY

Dressed Portland crab with warm new potatoes and mixed leaves	16.50
Traditional ploughmans - local cheese, home cooked ham with homemade sultana and walnut bread	14.50

Sandwiches served with a handful of skinny fries

Open sandwich of roasted cherry tomatoes, red onion marmalade, Buffalo Mozzarella on toasted rye bread	9.50
Prawns in traditional Marie Rose sauce on granary bread	9.50
Simple home cooked ham <u>or</u> local cheddar on white or granary bread	8.50
If you would like to add a cup of homemade soup to your sandwich	additional 3.50

At the Rockingham Arms, wherever possible,
our ethos is to use the finest produce sourced
within a 25 miles radius and to cook them
simply and well.

If you have any allergies or special dietary
requirements (gluten free menu available)
please speak to one of the crew.

All our meat comes locally sourced from
Hampshire and Wiltshire.