



# eat • drink • shop



## starters

Rockingham Ardennes paté with burnt apple purée and toasted soldiers	7.25
Duo of hot and cold smoked local trout with Hendricks gin infused cucumber	8.50
Tempura of king prawns, mango and lime mayonnaise	8.95
Isle of Wight heritage tomatoes, Crostin of Goats cheese, beetroot purée	8.50

## mains

Pie of the day with mashed potato and seasonal vegetables (takes 20 minutes to cook)	for one 13.50 two to share 25.00 four to share 45.00
Malaysian fish curry with coconut rice (vegetarian option available)	16.50 13.50
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 mushy peas	13.50
Pan fried calves liver, creamy mash, crisp pancetta, seasonal vegetables and a red onion sauce	17.95
A salad of chargrilled chicken breast, mango, pine nuts, cherry tomatoes and compressed watermelon	15.50
Wild mushroom tagliatelle with smoked paprika, Madeira wine and shavings of Old Winchester cheese	13.50
Honey roasted ham, free range eggs and hand cut chips	13.50
The Rockingham burger with bacon and cheddar in a brioche bun, skinny fries, salad and homemade barbeque sauce	13.50

## 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	2.75
Watercress and cherry tomato salad	3.50
Market vegetables	3.50

## sandwiches & snacks

### lunchtime only

*served with a handful of skinny fries*

Courgette, pepper, aubergine, red onion, tomato and Mozzarella on toasted sourdough	9.50
A mix of Atlantic and king prawns, Marie Rose sauce on white or granary bread	10.50
Barbeque pulled pork with Monterey Jack cheese, brioche bun	9.50
Bacon, Brie and red onion marmalade, granary baguette	9.50
Simple home cooked ham <u>or</u> local cheddar on white or granary bread	7.95
If you would like to add a cup of homemade soup to your sandwich	additional 3.50
Traditional ploughmans - local cheese, home cooked ham with homemade sultana and walnut bread	13.50

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 from the farmers butcher at Swallowfield farm just around the corner.