



eat • drink • shop



starters

Tempura of king prawns, with a spicy Asian style dip	9.50
New Forest venison liver parfait with Cumberland sauce and toasted soldiers	8.50
Poole Bay clams cooked in cider with chorizo and a chunk of caraway seed bread	8.50
Tartlet of Cheddar cheese with leeks and caramelised red onion served with mixed leaves	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)
Malaysian fish curry with coconut rice	18.50
Vegetarian option available	14.50
Rib-eye or 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 filo basket with creamy wild mushrooms served with a confit of mixed peppers	14.50
Pan fried calves liver, creamy mash, crisp pancetta, seasonal vegetables and a red onion sauce	18.95
Warm salad of free range chicken breast with Israeli cous cous, orange segments, mint and harissa	16.50
Or as a vegetarian salad	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
Rocket, cherry tomato and shavings of Old Winchester cheese	4.50
Market vegetables	4.00

sandwiches & snacks

LUNCHTIME ONLY

Welsh rarebit with streaky bacon and poached egg	10.50
Traditional ploughmans - local cheese, home cooked ham with homemade sultana and walnut bread	14.50
<i>All sandwiches served with a handful of skinny fries</i>	
Free range chicken, pesto and rocket ciabatta	9.50
Spicy wholemeal pitta stuffed with halloumi, butternut squash, courgette and spinach	9.50
Smoked salmon, cream cheese in granary bread with mixed leaves	10.50
Simple home cooked ham or 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.