



THE
ROCKINGHAM
ARMS
eat • drink • shop

sample set dinner menu

Soup of the day, chunk of homemade bread

Tian of hot smoked local trout, candied beetroot
and Hendricks gin infused cucumber

Ham hock terrine, piccalilli, crostini



Honey and clove studded marinated shoulder of wild boar,
Creamy mash, cider cream and seasonal greens

Poached fillet of Skrei cod, tempura of cod cheek,
purple sprouting broccoli, croquette potato, dill hollandaise

Pan fried supreme of Guinea fowl
fondant potato, fine beans, red wine sauce

(Vegetarian option available. Please ask one of the Crew)



Traditional crème brûlée

Brandy snap basket filled with a light chocolate and Cointreau mousse

Stewed pear, winter berry coulis, 'hot toddy' ice cream

two courses - 20.50 three courses - 25.50