PLEASE NOTE THIS IS A SAMPLE MENU

The Bugle Inn



SNACKS

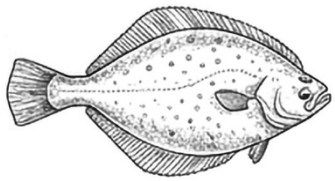
Hoxton sourdough, flavoured butter **6**
Marinated olives **4**
Chorizo & smoked cheddar cheese fondue, sourdough toasts **7**
Crispy fried whitebait, roasted garlic aioli **8**
Mozzarella & parmesan arancini, Marinara tomato sauce **9**

SMALL PLATES

Tomato & basil soup, parmesan crisp, herb oil (*gf)(*df)(v) **7**
Portland crab & mussel tart, smoked Lyburn cheese, parmesan crisp, dressed frisée salad (*gf) **12**
Confit duck & chilli crispy spring roll, Asian vegetables, bashed cucumber, sweet chilli soy dipping sauce (df) **11**
Portland crab, Atlantic prawn & crevette salad, avocado, dressed gem leaves, seafood sauce(*gf) (*df) **13**
Baked baby camembert, pickles, chutney, griddled flat bread **11**
Whipped rosary goats' cheese, roasted balsamic & thyme grapes, toasted hazelnuts, sourdough bruschetta (v) **10**

SUNDAY ROASTS

Chalcroft farm, dry aged rump of beef (*gf) **24**
Lower Ashfield farm, Romsey leg of lamb (*gf) **23**
Romsey pork loin, crackling (*gf) **22**
Roast trio (beef, pork & lamb) (*gf) **26**
Spiced nut roast cake (v)(*df) (*vg)(n)(*gf) **19**
Childs roast **17**
All our Sunday roasts are served with buttered savoy cabbage & fine beans, roasted potatoes, roasted carrots & parsnips, stuffing, cauliflower gratin, Yorkshire pudding - rich roast gravy
Please advise your server of any dietary requirements



FRESH FISH

Battered line caught haddock, sea salted chunky chips, tartare sauce, mushy peas (*gf) **20**
Fillet of Cornish brill, petit pois à la Française, gem leaves, baby onions, pancetta, petit pois, crab butter (gf) **25**

BUGLE CLASSICS & LARGE PLATES

Hand crafted beef burger, brioche bun, pancetta bacon, Monterey Jack cheese, smoked cheddar, pickles, lettuce, tomato, burger sauce, confit onions, sea salted skinny fries (*gf) **20**
Steak au poivre, Hampshire dry aged fillet of beef, creamy green peppercorn sauce, skinny fries, crisp dressed green salad (*gf) **30**
Belly of pork, seared Cornish scallop, cauliflower purée, buttered spinach, apple & cider jus, dauphinoise potatoes **26**
Beef Cheek & Ale Suet Pudding, Steamed & Baked, Creamy Butter Mash, Autumn Cabbage & Rich Beef Stock Sauce **21**

SIDES

Sea salted skinny fries (*gf) **6** Sea salted chunky chips (*gf) **6**
Buttered seasonal greens (gf)(*df) **6** Garlic mushrooms (gf)(*df) **6**
Buttered new potatoes (**6**)

(n-contains nuts) (gf-gluten free) (*gf-can be gluten free) (df-dairy free) (*df-can be dairy free) (v-vegetarian) (vg-vegan)

PLEASE BE AWARE THAT ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT.
THEREFORE, WE CANNOT GUARANTEE OUR DISHES WILL BE ALLERGEN FREE.
IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A TEAM MEMBER WHO WILL BE HAPPY TO HELP.