

The Bugle Inn

Starter:

Bread and oils- Selection of fresh baked bread served with balsamic oil and salted butter. £5

Belazu olives- Large green chalkidiki and purple Kalamata olives, with pepper, garlic, chilli, and black pepper. £4.50

Chefs soup of the day- All soups are served with a chunky side, ask server for today's flavour. £6

Baked Camembert- Whole baked garlic and rosemary studded camembert with charr grilled sour dough toast. This is a great to share £12

Crispy breaded whitebait- Served with chunky tartar sauce and lemon wedge. £6

Salt and pepper crispy calamari- Served with chilli, coriander, spring onion and lime and chive dip. £6.50

Oven baked chicken wings- Choose your style either spicy chipotle or tangy BBQ. £6.50 or 2 portions for £11

Chefs grazing platters- The social: calamari, BBQ chicken wings, olives and bread and oils. £12 Or the meat eater, BBQ wings, chipotle wings, chicken goujons, beer battered onion rings. £14

Toasted ciabattas:

All served with side salad and handmade slaw £9.95

Crispy chicken fillet- Gem lettuce, Melted mature cheddar cheese and mayonnaise

Beer battered fish fingers- Tartar sauce, gem lettuce, lemon wedge

B.L.T.- Grilled crispy bacon, crisp mixed leaf, sliced beef tomato

BBQ pulled pork- Pulled pork shoulder in BBQ sauce, melted cheddar, rocket

Cheese and onion- Grated mature cheddar cheese, red onion marmalade

Pub classics:

Fish and Chips- Crispy beer battered haddock, triple cooked chips, truffle crushed peas, tartar sauce and lemon wedge. £14.50

Sausage and mash- Honey and watercress sausages, buttered jacket baked mash potato, onion gravy. £12.50

Ham egg and chips- Honey n orange glazed ham, free range fried duck egg, skinny fries. £12

The Bugle crispy strudel- Tomato, red pepper, spinach and mozzarella wrapped in filo pastry and oven baked, sauté new potatoes, green vegetables. £12.50

Calf's Liver- Pan fried calf's liver, bacon crisp, jacket baked mash potato, onion jus. £12.50

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Burger menu:

The Bugle burger- Chefs handmade 6oz beef patty, toasted brioche bun, crisp gem lettuce, sliced beef tomato, red onion, served with skinny fries. £12

Gluten free and vegan options available

The carnivore burger- Chefs 6oz beef patty, BBQ pulled pork, toasted brioche bun, gem lettuce, sliced beef tomato, red onion, skinny fries. £14

The dirty burger- Chefs 6oz beef patty topped with, bacon, mushroom, onion, egg and melted cheddar, toasted brioche bun, salad, served with triple cook chips. £16

Vegetarian burger- Lightly spiced falafel burger topped with mushrooms and spinach, toasted brioche bun, crisp gem lettuce, sliced beef tomato, red onion and skinny fries. £11.50

Extra toppings – Crispy bacon, cheddar, stilton, fried egg, caramelised white onion. £1.25

Main course:

Hampshire 28 dry aged 8oz sirloin steak- Triple cooked chips, confit shallot, watercress salad, with either peppercorn sauce or garlic and mushroom sauce. £24.50

Crispy hake supreme- Pan fried hake supreme, chorizo Rosario risotto. £16

Wild mushroom risotto- Arborio risotto pan fried in truffle oil finished with a mixture of wild mushrooms (can be made vegan). £12.50

Chicken supreme- Pan fried chicken breast, sauté new potatoes, leeks, wild mushrooms, spinach and mushroom sauce. £15.50

Desserts:

Crème Brulee- Set vanilla crème, crisp caramel top, handmade vanilla shortbread. £6

Dark chocolate torte- Dark chocolate ganache, Chantilly cream, fresh raspberries. £7

Baked rice pudding, 3 hour baked creamy rice pudding, homemade strawberry jam. £6

THE CRUMBLE- Stewed apple and blackberries, shortbread crumble topping,

crème anglaise. £ 6

Kinder cookie pie- Cookie dough, filled with kinder pieces, covered in hazelnut sauce and baked, ice cream or cream. £7

New forest Ice Cream selection- 3 scoops for £5 or £2 per scoop (ask server for flavours)

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Sunday menu

Starters:

Bread and oils- Selection of fresh baked bread served with balsamic oil and salted butter. £5

Chefs soup of the day- All soups are served with a chunky side, ask server for today's flavour. £6

Crispy breaded whitebait- Served with chunky tartar sauce and lemon wedge. £6

Oven baked chicken wings- Choose your style either spicy chipotle or tangy BBQ. £6.50

Gluten free and vegan options available

Roasts:

Hampshire 28day mature sirloin- roasted rare but served to your preference, Yorkshire pudding, horseradish sauce, watercress, £17

Two-way roast pork- Roasted pulled pork shoulder, roasted rolled pork belly, Yorkshire pudding, apple sauce, pork scratching, watercress £16

Roasted Romsey Chicken- choose from either leg or the breast or mb even u fancy a bit of both, served with sausage meat stuffing, Yorkshire pudding, watercress £15.50

THE VEGETERIAN- Broccoli, cauliflower cheese with spinach and wild mushroom bake, Yorkshire pudding, stuffing vegetarian gravy £15

All roasts are served with crisp roast potatoes, selection of seasonal vegetables, cauliflower gratin and gravy

Desserts:

Crème Brulee- Set vanilla crème, crisp caramel top, handmade vanilla shortbread. £6

Dark chocolate torte- Dark chocolate ganache, Chantilly cream, fresh raspberries. £7

Baked rice pudding, 3 hour baked creamy rice pudding, homemade strawberry jam. £6

THE CRUMBLE- Stewed apple and blackberries, shortbread crumble topping, crème anglaise. £ 6

New forest Ice Cream selection- 3 scoops for £5 or £2 per scoop (ask server for flavours)

Sunday special offer either get 2 courses for £20 or 3 for £25