

To Start

Bread and oils - £5

Selection of fresh baked bread with balsamic, oil & salted butter

Belazu olives – £4.50

Large green halkidiki & purple Kalamata olives, with pepper, garlic, chilli, and black pepper

Crispy breaded whitebait – £7

Served with chunky tartar sauce & lemon

Salt and pepper crispy calamari - £7

Served with chilli, coriander, spring onion & lime & chive dip

Salad of Fresh Prawns – £7

With a classic Marie Rose dressing accompanied by fresh brown bread and butter.

Oven baked chicken wings – £7

Your choice of spicy chipotle or tangy BBQ

Chefs grazing platters - £12/14

The social calamari, BBQ wings, olives, bread & oils

The meat eater BBQ wings, Chipotle wings, chicken goujons, beer battered onion rings

Chefs soup of the day - £6

With a chunky side, ask server for today's flavour

Lighter bites £9.95

All served on chef's tossed salad with handmade slaw or in a toasted ciabatta

Crispy chicken fillet

Gem lettuce & Melted mature cheddar

Beer battered fish fingers

Gem lettuce, tartar sauce & lemon

B.L.T.

Crisp grilled bacon, mixed leaf & sliced tomato

BBQ pulled pork

Pulled BBQ pork shoulder, melted cheddar & rocket

Cheese and onion

Grated mature cheddar with red onion marmalade

Prawn Marie Rose

A La Carte

Hampshire 28 dry aged 8oz Ribeye steak – £24.50

Triple cooked chips, confit shallot, watercress salad, with your choice of peppercorn sauce or garlic & mushroom sauce.

Line Caught Crayfish - £16

Tossed with harissa on a bed of fresh linguine.

Wild mushroom risotto - £12.50

Arborio risotto pan fried in truffle oil finished with a mixture of wild mushrooms (can be made vegan on request)

Chicken supreme - £15.50

Pan fried chicken breast, sauté new potatoes, leeks, wild mushrooms, spinach & mushroom sauce

The classics

Fish and Chips – £14.50

Crispy beer battered haddock, triple cooked chips, truffle crushed peas, tartar sauce & lemon

Whole cornfed chicken – £22

Comes spatchcocked and basted in lemon and herb oil, twined with a sharing bowl pommes frites and garlic aioli for dipping. Serves 2

Thick cut home baked Ham – £12

With honey glazed pineapple and a heaping serving of skinny fries for the juices.

The Bugle crispy strudel - £12.50

Tomato, red pepper, spinach & mozzarella wrapped in filo pastry & oven baked, sauté new potatoes, green vegetables

Calf's Liver - £12.50

Pan fried calf's liver, bacon crisp, jacket baked mash potato with onion jus

The Bugle Ploughman's – £9.95

Choice of Cheese, Ham, Roasted Sirloin (Or a little of everything)

Comes with Pickled Onions, Piccadilly, Red Onion Marmalade, Apples and Celery Plus a wedge of sourdough bread.

Burgers

All served with toasted brioche bun, gem lettuce, sliced beef tomato and red onion

The Bugle burger – £12

Chefs handmade 6oz beef patty with skinny fries.

The carnivore burger – £14

Chefs handmade 6oz beef patty with BBQ pulled pork and skinny fries.

The dirty burger – £16

Chefs handmade 6oz beef patty topped with, bacon, mushroom, onion, egg and melted cheddar served with triple cook chips.

Vegetarian burger – £11.50

Lightly spiced falafel burger topped with mushrooms & spinach with skinny fries.

Extra toppings – £1.25 each

Crispy bacon, cheddar, stilton, fried egg, caramelised white onion.

The VIP Menu (for 2)

Pre order minimum 48 hours' notice

VIP 1

Whole dressed crabs with an English garden salad, Aioli made in our kitchen, the freshest crusty bread and creamery butter.

1-2Kg - £50 2-4Kg - £70

Caught and cooked on day of serving. Serves 2

VIP 2

Hampshire Cote de bouef 24oz

Served on a sharing board with a choice of sauces, Pommes Frites, Onion Rings and A Green Salad Leaves, Serves 2- £65

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff
about the ingredients in
your meal, when making
your order.

Thank you.