

Bugle Inn Menu

To Start

Bread and oils - £5

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

Ham hock terrine - £6

Home made ham hock terrine, pressed with our own blend of herbs and flavouring, served with croutons and piccalilli.

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

Baked Camembert – £12

Whole baked garlic & rosemary studded camembert with charr grilled sour dough

Oven baked chicken wings – £7

Your choice of spicy chipotle or tangy BBQ

Chef's soup of the day - £5

With a chunky side of warm bread and butter. Ask server for today's flavour

Toasted Ciabattas £9.95

All served with side salad and handmade slaw

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

A La Carte

Hampshire 28 dry aged 8oz sirloin steak – £26.50

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

Pan fried sea bass - £16

Pan fried sea bass served with crushed new potatoes, Swiss chard and lemon in a beurre Blanc.

Confit of Duck leg - £16

Slow cooked confit of duck rested on a three-bean sausage cassoulet.

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

The bugle ploughman's - £10

Choice of cheese, ham or sirloin, or a little of each. Accompanied by pickled onions, piccalilli, red onion marmalade, apples, celery and sourdough bread.

Fish and Chips – £14.50

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

Ham egg and chips – £12

Honey n orange glazed ham, free range fried duck egg & skinny fries

The Bugle crispy strudel - £13

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

Calf's Liver - £13

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

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.

Desserts

Crème Brulée - £6

Set vanilla crème, crisp caramel top, handmade vanilla shortbread

Dark Chocolate Torte - £7

Dark chocolate ganache, fresh raspberries, and Chantilly cream

The Crumble - £7

Stewed apple and blackberries, shortbread crumble topping, crème anglaise

Kinder Cookie Pie - £7

Baked cookie dough, filled with kinder pieces, covered in hazelnut sauce with ice cream/ cream

Slow cooked creamy rice pudding - £7

Served with a hearty dollop of our home-made jam

Caramelised apple tart - £7

Tart autumn windfall apples, caramelised slowly and served with candied walnuts for crunch and lashings of cream or ice cream

Home-made Jam roly poly - £7

The queen of all comfort puddings; suet pastry, lovingly smeared with home made jam and rolled to perfection before steaming. Served with a heaping jug of custard

The Bugle bread and butter pudding - £7

Soft and yielding, creamy and buttery pudding with a veil of Cointreau.

Ice Cream Selection

3 scoops for £5 or £2 per scoop

Clotted cream, Double chocolate, Mint chocolate chip, Salted caramel, Vanilla bean, Strawberry

Ask your server for todays flavours