



MAIN MENU

Starters

Seasonal soup, locally baked bloomer	£5.50
Brawn terrine, celeriac puree, braised chicory, crispy rind straws	£6.50
Scottish rope grown mussels, sauce of the day, locally baked bread, skinny chips	£7.95 / £15.00
Pan-seared king scallops, pea puree, black pudding, roe fritter, apple syrup	£8.95
Broadlands Estate pigeon breast, caramelized pecans, carrot puree, pea shoots	£6.95
Warm salad of beetroots, toasted walnuts, rosary goat's cheese, peppery leaves, sherry vinegar dressing	£6.50 / £9.95

Mains

“We source all of our meat from R. Owtons butchers. Founded in 1976 by Rob and Gill Owton, R. Owton Butchers has established itself as one of the premier butchers in the country”

Pearl barley & lentil “risotto”, spiced butternut squash, roasted beets, artichoke puree	£10.95
Rosé calves liver, crispy bacon, crushed pea mash, red wine & onion gravy	£13.75
Pan-roasted Hake, white bean & smoky bacon broth, chorizo sobrasada, charred swiss chard	£15.95
Slow roast pork chap, whole grain & sage mash, glazed parsnip straws, cider gravy	£16.95
Roasted corn fed chicken supreme, salsify, artichoke pea & butterbean fricassee, smoked bacon & sage gravy	£13.50
Lamb rump, sauté new potatoes, radicchio, broad beans, peas, rosemary breaded sweetbreads, lamb sauce	£17.95
Cote de Beouf, roasted carrots & beets, caramelised red onions, roasted new potatoes, beef & horseradish gravy	(for 2 to share) £54.95

“The fish we serve is from sustainable stock. The majority of our fish has been caught within hours of it reaching your plate, with many varieties caught in British waters”

- Where possible every effort is made to use seasonal and local produce.
- Please notify us of any dietary/allergy requests and we will strive to accommodate them.
- A discretionary 10% service charge is made to all parties of 6 or more.
- Please note that we use cooking oil which contains genetically modified Soya and is present in most dishes.
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Classics

Old Winchester Macaroni cheese, red onion salad	£9.95
Chilli con carne, green rice, tortilla chips, sour cream	£10.95
Cromwell's orange, honey & rosemary baked ham, double egg, chunky chips	£10.95
Hampshire pork & watercress sausages, buttery mash, greens, caramelised onion gravy	£9.50
Cromwell burger, locally baked sour dough bun, Godminster cheddar, homemade relish, skinny fries	£11.95
Battered Cod, chunky chips, crushed minted peas, tartare sauce	£13.95
8oz Hampshire sirloin steak, classic grill garnish, chunky chips. Add peppercorn sauce for £1.50	£18.50

Sides

Buttered seasonal greens	£3.50
New potatoes, sage butter	
Buttery thyme & rosemary mash	
Cromwell's chunky chips, Maldon sea salt	
Seasonal mixed leaves, soft herbs, classic vinaigrette	
Roasted carrots & beets, shallot, parsley & chive beurre noisette	

All our dishes are prepared on the premises

Every effort is made to use seasonal and local produce wherever possible

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www.thecromwellarms.com

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