



THE BUGLE

HISTORIC WATERSIDE PUB

Welcome to The Bugle, we are passionate about offering you some of the best fresh local produce we can source. We hope you like our autumn selection of dishes that Luke and his team have prepared for you. We will also have daily specials so please ask one of the team for today's selection.

Thank you for dining with us.

Bread, olives, flavoured butters, oils (v) 4.5

Chicken crackers, celeriac and chicken crumb 4

Cauliflower Arancini, truffle and harissa mayo (v) 4.5

Crispy calamari, citrus mayonnaise 5.5

Leek and Alresford watercress veloute, crispy leek, truffle (vg) 6.5

Celeriac, gruyère, blackberry, caramelised white chocolate (v) 7.5

Smoked chicken and ham hock terrine, Serrano, tarragon, caramelised pear 7.5

White soy cured Chalkstream trout, cucumber, wasabi, yogurt, dill, keta 8

Braised blade of beef, smoked mash, bone marrow, Roscoff, Nero, celeriac 16.5

Duck breast, terrine, celeriac, quince 18

Wild mushroom risotto, truffle, black garlic, Old Winchester (v) 7.5/15

Roasted butternut, olive, hazelnut, chickpea, lovage, gem, basil (vg) 6/12

Mussels, harissa, chorizo, caper, marjoram, tomato 8/16

Broughton buffalo burger, streaky bacon, Isle of Wight soft, cherry tomato chutney, baby gem, fries 14.5

Vegan burger, cherry tomato chutney, baby gem, fries (vg) 12

Fillet of sea bream, chard, cauliflower, mouli, dashi broth, coriander 15.5

Beer battered cod, crushed peas, lemon, tartare, chips 14.5

6oz/10oz "Hogget and Boar" rib-eye steak, confit shallot, garlic butter, watercress, chips 17/26

Hand-cut chips 3.75 caramelized roasted root veg 3.75

Rosemary roasted new potato 3.75 Green beans, confit shallots, garlic 3.75

Food allergies and intolerances. Please speak to our staff about the ingredients in your meal.

Most of our dishes are available gluten free, please ask your server. v - vegetarian, vg - vegan, gf - gluten free, n - nuts

House Serves

The Bugle G&T 6.5
The classic G&T. Plymouth gin paired with Franklin & Sons Natural Indian Tonic Water, lemon, thyme.

Elderflower Gin Cooler 7.5
Monkey 47 Gin, Elderflower cordial, London Essence Orange & Elderflower tonic.

Aperol Spritz 8.5
Prosecco, Aperol, soda water.

Bloody Mary 6.5
Absolut vodka, Turner & Hardy Fiesty tomato juice, horseradish.

White

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Blanc – Southern France	5.5	11	21
Citta dei Ponti Pinot Grigio – Veneto, Italy	5.75	11.5	23
Nayla Sauvignon Blanc – South Africa	5.75	11.25	23
Haystack Chardonnay (Vegan) – Stellenbosch, South Africa			27
Picpoul de Pinet Cap Cete – Languedoc, France			26
Spy Valley Sauvignon Blanc – Marlborough, New Zealand	8.2	17	34
A20 Albarino – Spain			36
Milton Point Viognier (Organic) – Gizborne, New Zealand			40
Chablis Le Finage La Chablisienne – Burgundy, France			45

Bubbles

	125ml Glass	
Vaporetto Prosecco NV – Veneto, Italy	6.5	28
Graham Beck Brut Rose NV – South Africa		35
Palmer & Co Brut Reserve NV – Champagne, France		47.5

Red

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rouge – Southern France	5.5	11	21
Valdivieso Merlot – Lontue, Chile	5.9	12	24
Santa Rita Gran Hacienda Pinot Noir 2017 – Central Valley, Chile			26
Oscuro Mendoza Malbec – Mendoza, Argentina	6.75	14.5	29
Journeys End The Pastors Blend Merlot Cabernet – Stellenbosch, South Africa			30
Dinastia Vivanco Rioja Crianza – Rioja, Spain			32
Battle of Bosworth Puritan Shiraz (Organic) – McLaren Vale, Australia			35
Huia Pinot Noir (Organic and Biodynamic) – Marlborough, New Zealand			40
Chateau Viramiere St-Emillion Grand Cru – Bordeaux, France			48

Rosé

Petit Papillon Grenache Rose – Southern France	5.5	11	21
Astros Vin De Pays De Mediterranee Rose – Southern France			29

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 AND OTHER BEVERAGES



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