

SUNDAY ROAST

Served from noon

A choice of hand carved meats,
served with crispy roast potatoes,
seasonal vegetables, fluffy Yorkshire
puddings, gluten free cauliflower
cheese & rich gravy



DOG Friendly Pub



Families, muddy boots & dogs with well
behaved owners are all most welcome.

To ensure the quality of your meals, all our food
is cooked to order. Please take this into consideration
during busy periods.

Children's Menu also available and please see our
Specials Board for Today's Choices.

V Suitable for Vegetarians. **GF** Gluten free. S/A = Smaller appetite.

VE Suitable for Vegans **VEO** Vegan option available **GFO** Gluten Free option

All our food is prepared in a kitchen where nuts, gluten and other allergens are present
and our menu descriptions do not include all ingredients. If you have a food allergy,
please let us know before ordering. Full allergen information is available on request.

Wine

WHITE

Macabeo, Bodegas Borsao - Spain

Ripe, refreshing & fruity with nutty stone fruit flavours & a dash of minerals.

Chenin Blanc, Paarl Heights - South Africa

Dry & fruity with classic baked apple & zippy citrus aromas. Soft & delicate
apple fruit on the palate well balanced by crisp acidity.

Sauvignon Blanc, Sierra Grande - Chile

Fresh & crisp, with ripe citrus fruit & packed with lime zest & kiwi flavours.
Refreshing with racy acidity on the finish.

Pinot Grigio, Mirabello - Italy

Gentle floral & citrus aromas. Fresh, crisp & delicate on the palate with lightly
honeyed fruit balanced by lemony acidity.

Chardonnay, Between Thorns - Australia

Crisp & fruity with tropical aromas, followed by flavours of juicy nectarines
& peaches & a hint of vanilla.

RED

Garnacha, Bodegas Borsao - Spain

Very easy drinking with juicy bramble, cherry & redcurrant flavours.
Smooth tannins with hints of liquorice & black pepper.

Shiraz, Paarl Heights - South Africa

Fresh & vibrant, positively brimming with autumn fruits. A bright palate
with cranberry fruit, leading to a long, sensual finish.

Merlot, Andes Peaks - Chile

Intense aromas of ripe plums & a hint of mocha. The palate is smooth
with well rounded tannins & balanced acidity.

Rioja, Artesa - Spain

Youthful & fruity with ripe red berry aromas & hints of sweet spice.
Flavours of plum & black cherry with a hint of liquorice on the Finish

ROSÉ

Bodegas Borsao Rosé - Spain

A well balanced & fruity rosé with aromas of strawberry jam & a hint of
mid palate sweetness.

White Zinfandel Rosé, Another Story - USA

A medium to sweet blush rosé with lots of wild strawberries on the nose,
supported by a bright, berry fruited palate & juicy fruit finish.

SPARKLING

Prosecco, Lunetta Spumante - Italy

Refreshing & harmonious with aromas of apple & peach. Crisp fruit flavours
& a clean finish.

Lunetta Prosecco Rosé - Italy

Fresh berry aromas and a gentle fizz, lead to redcurrant and citrus notes
on the palate. Bright and fruity, with a dry finish.

THE CHURCHILL ARMS

*Quality home-cooked food
using local produce, served alongside
Hall & Woodhouse's distinctive
cask-conditioned ales and superb
wines accompanied
by the warmest welcome.*

MENU

THE
CHURCHILL ARMS



Daggons Road, Alderholt,
Nr Fordingbridge, Hampshire, SP6 3AA
01425 652147



Available to takeaway

TO START

Mug of Homemade Soup With freshly cut bloomer bread	£5.95
Baked Potato Shells Loaded with cheese & onion Add Ham £1.50	£6.25
Breaded Brie Wedges With cranberry sauce	£6.75
Creamy Garlic Mushrooms With bloomer bread & butter	£6.95
Homemade Farmhouse Pâté Served with bloomer toast & red onion chutney	£7.25
Devilled Whitebait Served with our own tartare sauce	£7.25

Pub Classics

Carved Ham, Double Egg & Thick Cut Chips GF	£11.95 S/A £6.25
Spicy Beef Chilli GF	£12.95 S/A £6.95
Butcher's Sausages Served with mashed potato, garden peas & rich gravy	£13.25 S/A £6.95
Homemade Beef Lasagne Served with salad & garlic bread	£13.25 S/A £6.95
Breaded Wholetail Scampi Served with thick cut chips, garden peas & homemade tartare sauce	£14.25 S/A £7.50
Beer Battered Fish Served with thick cut chips, garden peas & homemade tartare sauce	£14.95 S/A £7.95

SPICE NIGHT

Every Thursday
from 5pm

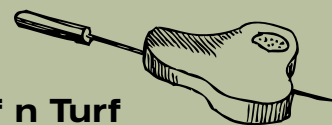


MEAT FREE SELECTION

Homemade Vegetable Lasagne V	£12.75 S/A £6.75
Served with mixed salad & garlic bread	
Spicy 5 Bean Chilli V GF VEO	£12.75 S/A £6.75
Served with long grain rice	
Vegetable Sausages VEO	£12.75
Served with mashed potato, garden peas & rich gravy	
Vegetable Curry GFO VEO	£12.75 S/A £6.75
Served with served with Chota naan & mango chutney	

From the GRILL

Grilled Gammon Steak GF	£16.95
Served with garden peas, thick cut chips and fried egg or grilled pineapple	
8oz Rump GFO	£21.95
Upgrade to Surf n Turf (add scampi)	£4.95
Cooked to your liking and served on a 'sizzling' hot skillet with onion rings, mixed salad & thick cut chips	



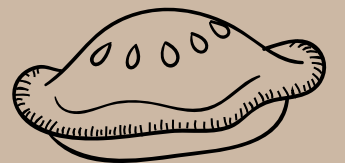
Things you FORGOT

Traditional Thick Cut Chips GF	£3.50
Cheesy Chips GF	£4.95
Bloomer Slice & Butter	£2.95
Crusty Garlic Bread	£3.50
Cheesy Garlic Bread	£4.95
Battered Onion Rings	£3.65
Mixed Salad GF	£2.95
Homemade Coleslaw GF	£2.95
Potatoes	£2.95
Vegetables	£2.95
Cauliflower Cheese GF	£3.50



HOMEMADE PIES

Please see our
Specials board



BURGER That!

BURGER
LOVERS



All served in a burger bun with
salad, thick cut chips & onion rings

Handmade Beef Burger (2)	£14.95
Southern Fried Chicken Breast	£13.95
Beetroot, Red Pepper & Quinoa Burger V VEO	£13.95
Add:	
Grilled Bacon	£1.60
Cheddar Cheese Slice	£1.25
Pulled Pork	£2.50

ALL DAY Breakfast

Served until 5pm

'Full Monty' GFO	£7.75
Sausage, bacon, mushrooms, hash brown, fried egg, baked beans, fried bread & toast. Includes tea or coffee	
'Victory Garden' V	£7.75
Vegetable sausages, mushrooms, hash brown, fried egg, baked beans, fried bread & toast. Includes tea or coffee	
Baps	£4.50
Sausage or grilled bacon or double egg V	
Toast & Jam	£2.25
Beans on Toast	£3.95
Eggs on Toast	£4.50