



TO START

Baked artisan bread rolls, caramelised onion butter, rapeseed oil, balsamic £5

Potted pork, sage & apple chutney, pork crackling & toast £7

“Faux” gras – mushroom, beetroot & lentil pate, spiced carrot chutney, toast £6.50

CATCH Old English scotch egg, tomato fondue £7.50

TO SHARE

Garlic & thyme baked camembert, red onion marmalade, toast £13

Panko breaded squid rings, king prawns & whitebait, jalapeno mayo, lemon, salad £10.50

Ploughman’s board – local cheeses, half CATCH scotch egg, half pork pie, home cooked ham, Hampshire chutneys, chunky bread, salad £18

MAINS

Pan roasted monkfish, crushed new potatoes, wilted spinach, curried crab velouté £18.50

Chateaubriand, slow roasted tomatoes, grilled flat mushroom, chunky chips, peppercorn sauce £54
(to share)

Vegan lentil & vegetable curry, rice, poppadum, mango chutney £10.50

Watermelon & feta salad, crispy breadcrumbs, mint dressing £9.50

CATCH Romsey trout & local watercress fishcake, citrus & avocado salad £12.50

8oz Hampshire rib-eye steak, slow roasted tomatoes, grilled flat mushroom, chunky chips, salad, Bearnaise sauce £25

PUB CLASSICS

Beer battered cod fillet, chunky chips, minted pea puree, lemon, tartar sauce £13.50

MUD pie of the day, mash, wilted greens, gravy (meat or vegan) £15

Home cooked ham, free range fried eggs, chunky chips, salad £11.50

Caesar salad – anchovies, croutons, parmesan £10 add breaded chicken +£4 Halloumi +£4

KA BURGERS

Beef Southern fried chicken Berliner burger (vegan)

baby gem, beef tomato, gherkin, chilli jam, coleslaw & fries (GF bun available) £13 add cheese £1.75

SIDES Fat/Skinny chips £3.50 Cauli cheese £4 Dressed leaves £3.50 Wilted greens £3.80

NIBBLES Mixed pitted olives & pistachios £6

Please make us aware of any allergies or food intolerances when you order