

The Bugle Inn

TWYFORD

LIGHT BITES

HAM HOCK & CHEDDAR CROQUETTES - SPICY KETCHUP (3)	£5
FRIED BUTTERMILK HALLOUMI - CHIPOTLE MAYO (3)	£5
CRISPY SOUTH COAST SQUID – LIME, SOY & CHILLI DIPPING SAUCE	£5
HOXTON SOURDOUGH - FLAVOURED BUTTER.	£4
OLIVES	£3

STARTERS

SMOKED CHICKEN CAESAR SALAD (*V)(*GF)	£9/£18
GEMS - MARINATED ANCHOVIES - PARMESAN CRISP - SOURDOUGH CROUTONS - BUGLE CAESAR DRESSING	
PRAWN, CRAB & AVOCADO SALAD (*GF)(*DF)	£9/£18
OUR SEAFOOD DRESSING - CREVETTE PRAWN - BUTTERED LOW GI BROWN SEEDED BREAD	
TOMATO, BUFFALO MOZZARELLA & BASIL SALAD (V)(*GF)	£8
BUGLE BLUSH TOMATOES - TOASTED PINENUTS - PESTO DRESSING PARMESAN CRISP	
MOULES MARINIERES (*DF)(*GF)	£9/£17*
CORNISH OFF SHORE MUSSELS - SHALLOTS - GARLIC - PARSLEY - WHITE WINE - GARLIC TOAST - *FRIES	
GRILLED CORNISH MACKEREL PANZANELLA SALAD	£8
TOMATO - CUCUMBER - SOURDOUGH - BASIL - CAPERS – SHALLOTS	
BAKED BABY CEMBERT	£8
TOASTS - PICKLES - CHILLI JAM	

MAINS

HAMPSHIRE 36 DAY DRY AGED COTE DE BOEUF (FOR TWO) (GF) *20 MINUTE WAIT*	£45
ROASTED MED/RARE - BEARNAISE SAUCE - FIELD MUSHROOM - ROASTED TOMATOES - SEA SALTED SKINNY FRIES - GREEN SALAD	
CHARGRILLED CHICKEN FILLET (GF)	£19
POTATOES - CHORIZO - SPINACH - PESTO - TOMATOES	
COURGETTE & PEA RISOTTO (V)(*GF)	£15
ALLOTMENT COURGETTES - PEAS - SPINACH - PINENUTS - PARMESAN	
WHOLE DOVER SOLE MEUNIERE (*GF)	£30
BROWN BUTTER - CAPERS - PARSLEY - LEMON - NEW POTATOES - FINE BEANS	
THE BUGLE HAND CRAFTED BURGER (*GF)	£16
BRIOCHE BUN - SKINNY FRIES - MONTEREY JACK CHEESE - PICKLES - LETTUCE - TOMATO - OUR BURGER SAUCE - COOKED MEDIUM	
BATTERED CORNISH LINE CAUGHT FILLET OF COD	£17
CHUNKY CHIPS - OUR TARTAR SAUCE - MUSHY PEAS	

DESSERTS

DARK CHOCOLATE DELICE	£7
CHOCOLATE ORANGE TUILE – RASPBERRY SORBET - CHOCOLATE SOIL	
STRAWBERRIES & CREAM PAVLOVA	£7
STRAWBERRY COULIS - JUDES STRAWBERRY ICE CREAM	
WHITE CHOCOLATE PANNACOTTA (*GF)	£7
SHORTBREAD - RASPBERRIES - RASPBERRY SORBET	
TIRAMISU	£7
MASCARPONE - CREAM - ESPRESSO COFFEE - SPONGE FINGERS - MASALA WINE	
THE BUGLE INN CHEESE BOARD (*GF)	£10 OR £12 WITH PORT
ISLE OF WIGHT BLUE - STONEY CROSS (LYBURN, NEW FOREST) - LYBURN SMOKED - LYBURN GOLD STINKING BISHOP - (DYMOCK, GLOUCESTER) - TWO HOOTS BLUE (BERKS) - TUNWORTH (HERIARD) - RACHEL GOATS CHEESE	

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (*DF) CAN BE DAIRY FREE (*GF) CAN BE GLUTEN FREE

PLEASE BE AWARE WE CANNOT COMPLETELY GUARANTEE THE PRODUCT DOES NOT CONTAIN GLUTEN AS GLUTEN IS USED IN OUR KITCHEN.