



Welcome to The Cromwell Arms. We're about honest food, well sourced seasonal ingredients, and quality cuts of meat crafted by our team of talented chefs. We'd love to hear your feedback.

NIBBLES

Artisan breads, *balsamic, olive oil, salted butter* £4.50 Garlic & chilli marinated olives £4

STARTERS & SOCIAL PLATES

£5.50 each or choose 3 for £15 or 4 for £20

Crispy pig cheeks, <i>spicy tomato ketchup</i>	Squash arancini, <i>aioli (v)</i>
Tempura king prawns, <i>Japanese mayonnaise</i>	London Porter smoked salmon, <i>horseradish cream, pea shoots</i>
Chorizo in red wine, <i>sourdough</i>	Flatbreads, <i>hummus, babaganoush (v)</i>
Breaded Laverstoke mozzarella, <i>chilli jam (v)</i>	Potted duck, <i>spiced pear chutney, sourdough</i>
Ham hock & parsley terrine, <i>piccalilli, toast</i>	

MAINS

Pumpkin gnocchi, <i>kale, toasted pumpkin seeds, sage butter (v)</i>	£12
Chalcroft Farm beef burger, <i>Mrs Owton's bacon, HSB gouda, lettuce, tomato, onion, gherkin, cholla bun, fries</i>	£13
Frontier battered haddock, <i>house chips, crushed peas, tartare sauce, lemon</i>	£13
Lentil, feta & squash salad, <i>olives, red onion, sundried tomatoes (v)</i>	£11
Pot roasted hake, <i>white beans, chorizo</i>	£16
Roasted poussin, <i>wild mushrooms, spinach, chive gnocchi, shitake vinaigrette</i>	£17
Steak & Gales' HSB ale pie, <i>mash, greens, red wine gravy</i>	£13
Pan fried salmon, <i>chargrilled fennel, heritage baby beets, dill vinaigrette, new potatoes</i>	£17
Braised blade of beef, <i>mustard mash, carrots, roasted shallots, red wine & thyme gravy</i>	£14
Grilled cauliflower, <i>white beans, spinach, winter pesto, pomegranate, crisp shallots (vg)</i>	£11

FROM OUR GRILL

All served with slow roast tomato, mushroom and a sauce of your choice. Add sides for £3 each.

8oz Owton's hanger steak <i>served medium rare</i>	£14	Yassa marinated chicken thighs	£12
8oz Hampshire ribeye steak	£24	Mrs Owton's bacon chop	£14
'Rare Breed' 8oz sirloin steak <i>ask for today's breed</i>	£21		

SAUCES Béarnaise - Peppercorn - Blue cheese butter - Roasted garlic aioli

SIDES House chips & rosemary salt (v) - House fries (v) - Frontier battered onion rings (v)
Buttered new potatoes (v) - Tender-stem broccoli (v) - Roquette & Parmesan salad
Tomato & red onion salad (v) - *Each £3*

Chris Castle, Head Chef
The Cromwell Arms



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.



Welcome to The Cromwell Arms. We're about honest food, well sourced seasonal ingredients, and quality cuts of meat crafted by our team of talented chefs. We'd love to hear your feedback.

PUDDINGS

Baked white chocolate & blackberry cheesecake, <i>berry compote</i>	£6.50
Paul's chocolate brownie, <i>peanut brittle, Fuller's vanilla ice cream</i>	£6.50
Vintage ale & molasses sticky toffee pudding, <i>toffee sauce, Fuller's salted caramel ice cream</i>	£6.50
Raspberry & lime posset, <i>shortbread</i>	£6.50
Pear, plum, vanilla & almond crumble, <i>crème anglaise</i>	£6.50
Selection of British cheeses, <i>quince jelly, crackers</i>	£8
<i>Black Bomber Snowdonia cheddar, Blue Monday Yorkshire blue, Waterloo brie</i>	

FULLER'S ICE CREAM *by Laverstoke Park Farm, all £2 per scoop*

Vanilla - Chocolate - Strawberry - Raspberry Ripple - Brandy Butter - Raspberry Sorbet - Apple Sorbet
All our ice creams and sorbets do contain eggs and dairy

HOT DRINKS

BREWER STREET COFFEE

Americano	£2.75	Latte	£2.75
Cappuccino	£2.75	Flat White	£2.50
Espresso	£2	Double Espresso	£2.50
Hot chocolate, <i>marshmallows</i>	£3	Mocha	£3

TEA PIGS *all £2.75 a pot*

Everyday Brew - Darjeeling Earl Grey - Super Fruits - Peppermint Leaves - Mao Feng Green - Chamomile Flowers

LIQUER COFFEES

Jamesons - Amaretto - Tia Maria - Bailey's Irish Cream - Cointreau

Like The Cromwell Arms, Owton's Family Butchers have a long history of providing top quality products. The Owton's have been farming at Chalcroft Farm for over 600 years. Their extensive heritage and experience combined with the know-how of our hugely talented team of chefs enables us to bring you truly delicious dishes that we are very proud of.

Our brie, mozzarella and bespoke made ice creams are sourced from Laverstoke Park, an organic dairy farm in Hampshire. Its proprietors, the Scheckter family, are famous for producing the finest ingredients without compromise.

Our famous fish & chips are battered using Frontier, our own craft-inspired beer - Fuller's most exciting lager yet! Brewed just by the heart of the pumping Thames, it's part of the reason our fish & chips are truly special!

All of our fish comes fresh, daily from Direct Seafood. They take pride in locally sourcing their fish and seafood to the point that we are able to trace your meal from the moment of being caught. Maintaining sustainability of fish stocks around the UK and overseas is a company ethos, as is ensuring a sustainable livelihood for the people within the fishing and catering community

The Cromwell Arms, 23 Mainstone, Romsey, Hampshire, SO51 8HG
T: 01794 519515 E: CromwellArms@fullers.co.uk W: www.thecromwellarms.co.uk

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.