



Here at The Hampshire Hog, we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

STARTERS & SMALL PLATES 3 FOR £18 or 5 FOR £25

Truffled Mac & Cheese Croquettes with truffle aioli (v) **6.95**

Beer Battered Haddock Goujons with tartare sauce **8.50**

BBQ Beef Brisket Tacos with raita, cabbage & onions **6.95**

Crispy Whitebait with lemon mayonnaise **7.50**

Buffalo Chicken Wings with blue cheese dip **7.95**

Hummus & Kalamata olives with grilled flatbread (pb) (v) **6.50**

Chicken & Chorizo bites with sriracha aioli **6.50**

Crispy Squid with chilli, coriander, lime & chilli jam **8.50**

MAINS

Mustard Glazed Pork Loin & Crispy Cheek with buttered carrots, burnt leeks, potato terrine, apple puree & sage jus **17.95**

Chalcroft Farm Beef Burger with cheddar, lettuce, tomato, pickled red onions, secret sauce & house chips **16.95**

Add ~ Mrs Owton's Streaky Bacon 2.50 ~ Smashed Avocado (pb) (v) 2.00 ~ BBQ Beef Brisket 2.50

Beer Battered Haddock with house chips, garden peas, tartare sauce & lemon **17.95**

Owton's Pork Sausages with mash, garden peas & red wine gravy **15.95**

Breaded Scampi with house chips, garden peas, tartare sauce & lemon **16.95**

Chicken, Smoked Ham & Leek Pie with mash or chips, greens & red wine gravy **16.95**

Steak & London Pride Pie with mash or chips, greens & red wine gravy **17.50**

Owton's Dry-Aged 8oz Rump Steak with triple-cooked chips, baked mushroom & tomato, peppercorn sauce **24.95**

Mrs Owton's Bacon Chop with triple-cooked chips, Lycroft Farm Fried Eggs **16.50**

Made in Hackney Plant – Based Burger; a quinoa & beetroot jerk seasoned burger, topped with smoked applewood vegan cheese, plant – based mayo, tahini dressed kale, balsamic beef tomato & house chips (pb) (v) **16.50**

Vegan Ragout of tomato, chilli, sweet potato, chickpea & kidney beans with basmati rice & smashed avocado (pb) (v) **12.00**

Goan 'Kashmiri Hot Chilli Madras' Slow Cooked Chicken with spinach & flaked almonds and either rice or chips **14.50**

SIDES

Tomato & Pickled Red Onion Salad (pb) (v) **4.50**

Beer Battered Onion Rings (v) **4.50**

Garlic & Cheese Ciabatta Bread (v) **5.50**

House Chips (pb) (v) **4.50**



Ricky Farmer, Head Chef

Allergen Info



Adults need around 2000 kJals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.

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P U D D I N G S

Banoffee Cheesecake with salted caramel sauce **6.95**

Sticky Toffee Pudding with vanilla ice cream (v) **7.95**

Warm Chocolate Brownie with salted caramel ice cream (gf) (v) **7.95**

Chefs Homemade Crumble with crème anglaise (v) **7.50**

Orange & Pistachio Pavlova with mint & rum cream (pb) (v) **8.95**

LITTLE TREAT TO FINISH

Mini Chocolate Brownie or **Mini Sticky Toffee Pudding** served with Chantilly Cream

Mini Crumble served with crème anglaise

with a hot drink of your choice (v) **5.95**

Fuller's buffalo milk ice creams by Laverstoke Park Farm by the scoop (v) **2.50**

Flavours:

Vanilla (v) ~ **Strawberry** (v) ~ **Chocolate** (pb) (v) ~ **Salted Caramel** (v)

Raspberry Ripple (v) ~ **Coconut** (pb) (v) ~ **Raspberry Sorbet** (v)



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