



WINE LIST

WHITE WINE

	<i>Glass</i> <i>(175ml)</i>	<i>Bottle</i>
1) Pinot Grigio, Veneto, La Jara 2019 (Italy) 12.5% <i>Organic, Intense Perfume with Delicate Hints of Peach & Apricots</i>	£6.50	£24.50
2) Sauvignon Blanc, Dog Point Vineyard 2019 (New Zealand) 13.5% <i>It Has Plush Notes of Passionfruit & Citrus, & a Saline Acidity</i>	£6.95	£29.00
3) Pitchfork Chardonnay, Margaret River 2020 (Australia) 12.5% <i>Aromas of Melon, Hints of Zesty Lemon with a Lovely Fruit Persistence</i>	£6.75	£28.00
4) Picpoul de Pinet, Dom. De Guillemarie, Languedoc 2020 (France) 13.5% <i>Aromas of White Flowers, Stone Fruit & Lemon with Floral Notes</i>		£28.00
5) Gavi di Gavi, Tacchino 2019 (Italy) 12.5% <i>Fresh Vibrant Wine, 100% Cortese Grapes, Elegant Citrus Fruit</i>		£35.00
6) Chablis, Domaine Du Colombier 2018 (France) 12.5% <i>Elegant Dry White with Aromas of Ripe Fruit & a Full Body Giving a Classic Finish</i>		£39.00

ROSÉ

	<i>Glass</i> <i>(175ml)</i>	<i>Bottle</i>
7) Orgines Rose Turitelles, Domaine d' Atugnac 2019 (France) <i>A Pale, Crisp & Dry, with a Serious Nose of Strawberries & Blackcurrants</i>	£6.75	£26.00

RED WINE

8) Grenache Merlot, Roc d'Opale, Lauguedoc 2019 (France) 12.5% <i>A Lovely Blend of Hedgerow Fruit Combined with Fresh Damson & Chocolate</i>	£6.50	£23.00
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RED WINE

	<i>Glass</i> <i>(175ml)</i>	<i>Bottle</i>
9) Malbec, Luigi Bosca, Finica La Linda 2019 (Argentina) 13% <i>Great Structure, Intense Red Colour & Aromas of Cherries</i>	£6.75	£26.00
10) Shiraz Pitchfork Margaret River 2018 (Australia) 14% <i>Ripe Cherry & Plum Fruits with Chocolatey Influences & Warming Black Pepper Spice</i>	£6.75	£26.00
11) Rioja Crianza, Hazaña 2016 (Spain) 13.5% <i>Well Structure Wine, Intense Cherry Red Colour, Fruit Aroma, Traces of Balsamic Flavours</i>		£29.00
12) Pinot Nior, Domaine Cabrials, Languedoc 2019 (France) <i>The Palate is Soft with Herb & Spice Flavours. Light to Medium Bodied</i>		£26.00
13) Cabernet Sauvignon Hay Shed Hill 2018 (Australia) 14.5% <i>Maturation in French Oak Barrels for 13 Months Added Further Complexity & Structure without Dominating the Fruit; Beautifully Crafted</i>		£37.00
14) Les Piller De Maison Blanche, Montagne Saint-Émilion 2016 (France) 14% <i>Aromas of Cassis & Dark Berry Fruits Lead to a Rounded Palate with Supple Blackberry & Plum Flavours & a Delicate Spice Note – Vegan</i>		£39.00

SPARKLING & CHAMPANGE

		<i>Bottle</i>
15) Di Maria Prosecco DOC NV (Italy) 11% <i>Light Straw in Colour with a Fruity Nose. Well Balanced with a Light Body</i>		20cl £7.95
16) Prosecco Spumante DOC Ca'degil Ermellini NV (Italy) 11% <i>Sparkling White Wine, Extra Dry</i>		£28.00
17) Joseph Perrier Cuvee Royal NV 12% <i>Elegant, Fresh, Light, Well Balanced With Good Length Dry with Bags of Fruit</i>		£59.50



DRINK'S LIST

SPIRITS (25ML)

Gordons London Dry Gin 37.5%	£3.30
Gordons Pink Gin 37.5%	£3.30
Hendricks Gin 41.4%	£3.60
Bombay Sapphire Gin 40%	£3.30
Whitley Neill Raspberry Gin 43%	£3.30
Whitley Neill Blood Orange Gin 43%	£3.30
Warner Edward's Rhubarb Gin 41%	£4.30
Bacardi 37.5%	£3.20
Smirnoff Vodka 37.5%	£3.20
Absolut Vanilla Vodka 40%	£3.50
Malibu 21%	£3.00
Captain Morgan Dark 40%	£3.10
Captain Morgan Spiced Rum 35%	£3.10
Southern Comfort 35%	£3.10

BEERS & LAGERS

	<i>Pint</i>	<i>1/2 Pint</i>
Adnams Southwold 3.7%	£4.40	£2.20
Adnams Ghost Ship 4.5%	£4.40	£2.20
Guest Ale (various ABV)	£4.60	£2.30
Carling 4%	£4.40	£2.20
Staropramen 5%	£4.95	£2.50
Madri 4.6%	£5.50	£2.80
Peroni 5.1%	£5.95	£3.00
Guinness 4.1%	£5.50	£2.80
Aspall 4.5%	£4.50	£2.30
Blue Moon 5.4%	£5.50	£2.80
Rekorderlig Strawberry & Lime 4.0%	£5.95	£3.00

COCKTAILS

Porn Star Martini - <i>Passoa, Absolut Vanilla Vodka & A Blend of Funkin Passionfruit & Mango Juice Garnished With A Half Passionfruit Served With A Shot of Prosecco. Perfect For Celebrating With Friends!</i>	£8.95
Berry Bramble - <i>White Rum, Rekorderlig Strawberry & Lime, Blend of Funkin Berries. Magnificent!!</i>	£8.95
Cosmopolitan - <i>Cointreau, Smirnoff Vodka, Lime Juice & Cranberry with a twist of Lime. Warming & Zesty!</i>	£8.95
Rhubarb Fizz - <i>Warners Rhubarb Gin, Rhubarb Syrup, splash of Lemon Juice topped up with Prosecco. Simply Beautiful!</i>	£8.25
Disaronno Velvet Espresso Martini <i>Kahlúa, Espresso, topped with Disaronno Velvet Liqueur Unique and compelling taste!</i>	£8.25

SOFT DRINKS

Orange & Passionfruit	£3.20
Sparkling Apple & Elderflower	£3.20
Orange Juice	£3.20
Straithmore Still	SML £3.00 LRG £4.00
Straithmore Sparkling	SML £3.00 LRG £4.00
Coca Cola 200ml	£2.20
Coca Cola Zero 200ml	£2.20
Pepsi / Diet Pepsi / Lemonade 16oz	£2.40
Children's Cawston Press Carton Apple & Summer Berries	£2.00

FEVER TREE

Premium Indian Tonic	£2.30
Naturally Light Indian Tonic	£2.30
Mediterranean Tonic	£2.30
Mexican Lime Soda (Low Calorie)	£2.30
Premium Ginger Beer (Non-Alcoholic)	£2.30
Premium Ginger Ale	£2.30
Raspberry & Rose Soda (Low Calorie)	£2.30

BOTTLED

Peroni (Non-Alcoholic) 0.0%	£4.00
Ghost Ship (Non-Alcoholic) 0.05%	£4.60
Crabbies Ginger Beer 4%	£4.90
Skinny Lager - (89 Cal/ Gluten Free & Vegan) 4%	£3.80

BRANDY (25ML)

Courvoisier Vs 40%	£3.95
Cherry Brandy 24%	£3.60
Remy Martin VSOP 40%	£4.50

WHISKEY (25ml)

Glenlivet 40%	£4.00
Glenfiddich 40%	£4.10
Glenmorangie 40%	£4.00
Highland Park 12yr 40%	£4.00
Jack Daniels 40%	£3.20
Jameson's 40%	£3.20
Famous Grouse 40%	£3.10
Chivas Regal 12yr 40%	£4.00

LIQUERS (25ML)

Tia Maria 20%	£3.25
Cointreau 40%	£3.25
Disaronno 28%	£3.25
Pimm's No1 25% (50ml)	£3.50 or Jug £15.00
Baileys Original (50ml) 17%	£3.50
Baileys Belgium Chocolate (50ml) 15.7%	£3.90
Taylors Port 20%	£3.50



SANDWICHES

Prawns with Marie Rose	£8.95
Ham, Wholegrain Mustard Mayo (GFO)	£8.50
Cheese & Pickle (GFO/V)	£8.25
Hummus, Roasted Red Pepper & Apricot Harissa Yoghurt (V/VEO)	£8.50

TOASTED SANDWICHES

Sausage & Red Onion Marmalade	£8.95
Cheese & Tomato (VEO/V)	£8.50
Baron Bigod Cheese, Ham & Red Onion Marmalade	£9.50

All served on Brown or White Bread, with Hand Cut Chips

LIGHT LUNCH

Welsh rarebit with Chopped Ham, topped with a Poached Egg & Dressed Leaves (GFO)	£10.95
Large Prawn Cocktail served with Brown Bread & Butter (GFO)	£9.95
Farmhouse Ploughmans- Cheddar Cheese, Pate, Piccalilli, Salad Leaves & Bread Roll (GFO)	£11.95

ALL THE ABOVE ARE ONLY AVAILABLE BETWEEN NOON AND 5.30 PM

All of our dishes are made to order and there could be a wait of up to 30 minutes.

If you have any food allergies or dietary requirements please inform us, we can then advise you on the ingredients in our dishes.

All foods are GM free to the best of our knowledge.
Fish dishes are made using fresh fish which may contain bones.

V - Vegetarian

VEO - Vegan Option Available (please ask)

GFO - Gluten Free Option Available (please ask)

Order Your Food to Collect On Your Way Home

01263 838291

ITALIAN BEAN TO CUP COFFEES SERVED ALL DAY

White Coffee	£2.75
Americano	£2.60
Espresso	£2.30
Cappuccino	£2.90
Café Latte	£2.75
Café Mocha	£2.90
Double Espresso	£4.20

Hot Chocolate

Whipped Cream & Marshmallows	£4.00
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Baileys Hot Chocolate

£7.00

Cafetière of Italian Coffee or Decaffeinated Coffee

For Two People	£5.00
For Four People	£9.50
For Six People	£12.95

LIQUEUR COFFEES

Irish (Whiskey)
Russian (Vodka)
Royal (Brandy)
Parisian (Cointreau)
Calypso (Tia Maria)
Jamaican (White Rum)
Baileys
ALL AT £7.25

AFTERNOON TEA 2.30PM–5.30PM

A Selection of Finger Sandwiches— Cucumber & Cream Cheese / Atlantic Prawns / Ham & Mustard/Cheddar Cheese & Chutney Baked Fruit & Plain Scone, Fresh Whipped Cream & Home Made Jam	
Selection of Mini Desserts with English Tea	£14.95
Prosecco High Tea—All of the above Including a Glass of Prosecco	£17.95
Freshly Baked Fruit & Plain Scone, Fresh Cream, Homemade Jam & English Tea for One	£6.95



@romancampinn



MENU

APPETISERS

- Soup of the Day with Homemade Bread Roll (V/GFO) £7.95
 Chicken Liver & Brandy Pâté, Melba Toast and Quince Jelly (GFO) £7.50
 Smoked Mackerel with a Honey & Mustard dressing & Sourdough (GFO) £7.95
 Breaded Whitebait with Brown Bread & Butter served with a Lemon Dip £7.95
 Chicken, Roasted Pepper, Sundried Tomato Terrine with Homemade Piccalilli & Melba Toast £8.50
 Prawn Cocktail with Brown Bread & Butter (GFO) £7.95
 Sourdough stuffed with Garlic & Chive Butter or Mozzarella & Roasted Red Peppers & Garlic & Chive Butter (V) £9.95

MAINS

- Pan Fried Fillet of Salmon, New Potatoes, medley of Vegetables with a Tarragon, White Wine & Cream Sauce (GFO) £15.95
 Homemade Beef Burger with Mature Cheddar Cheese served with Chips & Onion Rings £14.95
 Crab Linguine, Chilli, Lemon, Parsley, White Wine Sauce topped with Grated Parmesan (GFO) £17.50
 Pan Fried Chicken Breast with a Field Mushroom Sauce on a Thyme & Pancetta Risotto (GFO) £15.50
 Aubergine, Lentil, Roasted Red Pepper & Mushroom Cannelloni with Tomato Sauce, Stilton & Pecan Crust Au Gratin & Garlic Bread (V/ GFO) £14.95
 Graves 28 Day Aged 100z Ribeye Steak with Tomato, Portobello Mushroom, Peas & Hand Cut Chips (GFO) £25.95
 Twice Baked Leek, Potato & Baron Bigod Cheese Soufflé with Dressed Salad Leaves (V/GFO) £14.95
 Breaded Scampi served with Hand Cut Chips OR Dressed Leaves, Peas & Home Made Tartar Sauce £13.95
 Steamed Steak & Kidney Suet Pudding with New Potatoes, Medley Of Vegetables and Gravy £15.95
 Adnams Beer Battered Haddock, served with Hand Cut Chips OR Dressed Leaves, Peas & Home Made Tartar Sauce (GFO) £14.95

CHILDREN'S MENU FOR UNDER 12YRS ONLY

- Sausage, Baked Beans & Hand Cut chips (GFO) £7.95
 Cheese & Tomato Sauce Linguine (GFO) £7.95
 Breaded Scampi & Hand Cut Chips £7.95

SIDE ORDERS

- Hand Cut Chips £3.00
 Hand Cut Chips topped with Cheese £3.50
 Hand Cut Sweet Potato Fries £3.50
 Medley Of Vegetables £3.50
 Side Bowl of Dressed Leaves £3.50
 Peppercorn Sauce £3.00
 Gravy £1.50

DESSERTS

- Baileys Bread & Butter Pudding with Caramelized Banana and Goopy Caramel Sauce £7.25
 Summer Fruits Eton Mess (GFO) £7.25
 Miniature Dessert Plate – Orange & Chocolate Cheesecake with Bitter Chocolate Sauce, Lemon Posset, Pavlova with Poached Pear & Blackberries £8.25
 Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream £7.25
 Cheese & Biscuits - Mature Cheddar, Baron Bigod, Stilton, Biscuits, Celery & Chutney (GFO) £8.25
 Vanilla OR Chocolate Ice Cream (GFO) £6.95

ALLERGEN INFORMATION

Please Make Your Server Aware of your dietary requirements & if you have ANY of the following 14 Allergens // V = Vegetarian / VEO = Vegan Option Available – please ask us for menu choices / GFO = gluten free option available – PLEASE ASK FOR THE OPTION.

